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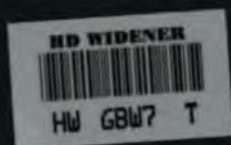
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# THE COOK BOOK BY "OSCAR" OF THE WALDORF

OSCAR TSCHIRKY  
MAITRE D' HOTEL, THE WALDORF

*The Fish Part Only-*



THE SAALFIELD PUBLISHING CO.  
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## Preface.

In placing this work before my friends at The Waldorf and the public in general, it is with the feeling that I am giving them a book illustrative of the best methods of preparing food at the present day.

The collection of recipes embodies many which have been rendered easy of comprehension and arranged in such a manner as to meet the wants of all—the caterer to large dinners or receptions, as well as the more modest entertainment furnished at the hearthside. There has been more particular attention devoted to the requirements of the latter than to those of the former, as, in the writer's opinion, the giver of a small reception has been, it might be said, rather neglected in such works as have come before the notice of the undersigned, relative to cookery.

The title selected for the book is: **THE COOK BOOK BY "OSCAR" OF THE WALDORF**, and it is with great honor dedicated to the patrons of The Waldorf, with the hope that they will receive it as a token of my high esteem and sincere appreciation of their kindness as shown to me at all times.

In conclusion, let me state that I enter the arena as an author with the hope that my experience may prove entertaining to my friends, as well as enable them to prepare a Waldorf Dinner at their own homes.

With the hope that my friends and the public will appreciate the work here presented to them, I am

Very respectfully,

**OSCAR TSCHIRKY,**

Maitre d'Hotel, The Waldorf.



# Soups.

Kettner writes about Soup: "There has been a good deal of needless controversy about Soup, some people finding in it a dinner in itself, and some refusing it as a weak wash, fit only for babies and invalids. Grimod de la Reyniere said that Soup is to a dinner what a portico is to a palace, or an overture is to an opera. It is not only the commencement of the feast, but should give an idea of what is to follow." Another epicure, no less than Marquis de Cussy, dubs Soup a sort of preface to the dinner, and expresses his opinion that a good work can do without a preface. Undoubtedly the majority of opinions would be against the Marquis, for with the Soup not only does the feast begin, but the stomach receives a little encouraging stimulation which prepares it for the more elaborate task about to follow. Admitting this, however, Kettner, continues, "It is quite true, however, that to serve a purpose (stomach stimulating), we do not require much weight of matter, and the plain rule to follow is: for a great dinner the Soups should be as light as possible, just enough to give a fillip; for a little dinner, with only one or two dishes, they may be as rich and satisfying as you please. De Cussy is quite in accord here with Thomas Walker, who maintained that if he gave turtle Soup to his guests they would want but little else—'whitebait and a grouse.'"

Soup should always be sent to the table in a metal or earthenware tureen, tightly covered. A metal ladle is best for serving and it should be separate from the tureen. Tureens with holes cut in the lids for the ladle handle, let out the heat and steam. The following directions may be of value to the soup maker:

Bring the cold water in the stockpot with the meat and bones to the boil slowly, and let it simmer for hours, never boiling, and never ceasing to simmer. Skim off every bit of scum and fat, for which purpose it is as well to use a stockpot with a faucet at the bottom. Beware of using too much salt; a little is advisable, as it causes the scum to rise, but as the liquid boils down, the proportion of salt is increased in consequence, because the water flies off in steam, but the salt remains. Soft water is the best for making Soup.

## Oyster Soup.

Blanch two or three dozen oysters in their own liquor, beard them, and cut them into small pieces. Put two ounces of butter in a saucepan with a tablespoonful of flour and mix well over the fire, then stir in as much fish stock as will make the required quantity of soup. Continue stirring until it boils, then put in the oysters and their liquor, previously strained, add a moderate quantity of minced parsley, salt and pepper to taste and a little grated nutmeg. Beat the yolks of two eggs in with the juice of half a lemon and strain them; move the soup off the fire and stir in the beaten eggs. Pour it in a soup tureen, and serve with a plate of sippets of toast or croutons of fried bread.

## Fish Soup.

Melt in a stewpan on the fire two ounces of butter, put in a couple of sliced carrots and a sliced onion, and fry them brown, then add one quart of water, a sprig of thyme, two or three laurel leaves, three or four cloves, a dessertspoonful of sugar and half a pint of shrimps: boil until the carrots are quite soft, then add any cold fish, with the bones, and boil for twenty minutes. Toast some small pieces of bread and put them in the tureen; add half a glass of white wine to the soup, strain it over them and serve.

## Bisque of Clams.

Place a good knuckle of veal, weighing about a pound and a half, into a soup kettle, with a quart of water, one small onion, a sprig of parsley, a bay leaf, and the liquor drained from the clams, and simmer gradually for an hour and a half, skimming from time to time. Then strain the soup and again place it in the kettle; rub a couple of tablespoonfuls of butter with an equal amount of flour together and add it to the soup when it is boiling, stirring the while until again boiling. Chop up twenty-five clams very fine and place them in the soup, season, and boil for about five minutes, then add a pint of milk or cream, and remove from the fire immediately, and serve.

## Bisque of Crabs.

Place a dozen live crabs in some cold water with a little salt, and let them soak there for one hour, then hash up a couple of ounces of carrot with an equal quantity of onion, and fry them together with a little butter in a saucepan large enough to hold the crabs, add a little parsley in sprigs, thyme and bay leaf, seasoning with salt, a quarter of a bottle of white wine and a little white stock, then cover with the lid and cook for fifteen minutes, after which remove the crabs, strain the broth, and place it one side for twenty minutes, when the top should be poured off. Next, remove the shells from the crabs, taking out the lungs from both sides, and wash each one at a time in some slightly warmed water, removing the small legs, then drain them and pound to a paste, with about half their quantity of cooked rice, add a little of the juice in which they have been cooked, drain first through a sieve and then through a tammy-cloth, and mix in half a pint of bechamel sauce. Add a little salt and red pepper, and place over the fire just previous to serving, but do not allow it to come to a boil, adding an eighth of a pound of fine butter, and mix with a spoon until entirely melted, and serve with bread crusts fried in butter.

## Bisque of Crayfish.

Procure five or six dozen fresh water crayfish, and boil them without any vinegar in the water. Select two dozen and a half of the finest tails that remain whole, and pound the rest with all the fleshy parts and meat in a mortar, with the flesh from the breasts of two roasted chickens or fowls. Boil the crumb of a couple of French rolls

in some rich broth ; place this in a mortar with a few yolks of hard boiled eggs, and pound well together, then mix thoroughly with the crayfish and chicken ; put the shells of the fish to boil in a little water or broth, and rub through a fine sieve. Boil a pint and a half of cream, stirring continually so that no scum will arise ; pour this into the soup, seasoning with salt and pepper. Have in readiness two spawn of a lobster well pounded, dilute it with some of the broth, and mix in with the soup, which must be kept hot but without boiling. Soak a few rounds of bread and lay them at the bottom of a tureen, pour the bisque over them, place the tails which have been placed one side, over the soup, and serve very hot.

### Bisque of Lobster.

Remove the meat of a lobster from the shell, and cut the tender pieces into quarter inch dice ; put the ends of the claw-meat and any tough portions in a saucepan with the bones of the body and a little cold water, and boil for twenty minutes, adding a little water from time to time as may be necessary. Put the coral to dry in a moderate oven, and mix a little flour with some cold milk, and stir into the milk, which should be boiling, stirring over the fire for ten minutes ; then strain the water from the bones and other parts, mix it with the milk, add a little butter, salt, pepper and cayenne to taste, and rub the dry coral through a fine hair sieve, putting enough into the soup to make it a bright pink color. Place the green fat and lobster dice in a soup tureen, strain the boiling soup over them and serve at once.

### Bisque of Oysters.

Place about thirty medium sized oysters in a saucepan together with their own juice, and poach them over a hot fire, after which drain them well. Then fry a shallot colorless in some butter together with an onion, sprinkle over them a little curry and add some of the oyster juice, seasoning with salt and red pepper ; pound the oysters to a good firm paste, moistening them with a little of their juice, and strain through a fine tammy-cloth ; warm them over the fire, but do not let them boil ; add a small quantity of thickening of potato flour mixed with a little water, (about a tablespoonful for each quart of the mixture), and when about to serve, incorporate some cream and fine butter, garnishing with some chopped oysters and mushrooms, mixed with bread crumbs and herbs ; add a little seasoning of salt, pepper and nutmeg, some raw egg yolks and roll this mixture into ball-shaped pieces, place them on a well buttered baking sheet in a slack oven and poach them, then serve.

### Mussel Soup.

Clean thoroughly one-half gallon of mussels, and toss them in a saucepan over a fire until the shells open. Take them out, remove the weeds, etc., put them into a saucepan with one ounce each of butter and flour, and add a little chopped parsley and sweet herbs ; put the pan on the fire, pour in three pints of rich gravy, boil up, remove the pan to the side of the fire, and let the contents simmer until the liquor is reduced to half its original quantity. Pour it out into a dish garnished with pieces of fried bread. Serve very hot.

### Fish Consommé.

Put into a two gallon stewpan three quarters of a pound of butter, four sliced onions, three heads of celery cut up small, five carrots cut in slices, four unpicked shallots, two bay leaves, one sprig of thyme, three cloves, one clove of unpicked garlic and twelve sprigs of parsley, and fry to a reddish brown color. When they are well done, pour in five quarts of water and one bottle Chablis or Sauterne. Put the stewpan on the fire and boil, skim and add a little mignonette pepper, an ounce and a half of salt, six pounds of any kind of fish cut in pieces, and the heads and bones of six large whiting, cod or eels, but keeping their fillets to clarify. Place the pan on the side of the fire, simmer for two hours, then strain the contents through a napkin. Pound the fillets with the whites of two eggs, stir them in the liquor, replace the pan on the fire, and boil for a few minutes longer. After straining again it is ready to serve.

### Crab Soup.

Open some small uncooked crabs, and remove the deadman's fingers and sand-bags. Cut the crabs in two, parboil and extract the meat from the claws, and remove the fat from the back of the shells. Place some ripe tomatoes in a basin, scald and skin them, and squeeze the pulp through a colander, keeping back the seeds. Pour boiling water over the seeds and juice of the tomatoes and strain. Put in a saucepan one clove of garlic, one onion, one tablespoonful of butter, and two tablespoonfuls of lard, and the pulp of the tomatoes and let it stew a short time. Put the meat from the claws of the crab, and lastly the fat into the soup, season with sweet marjoram, parsley, lemon, salt, and black and red pepper. Pour in the water in which the seeds were scalded, simmer for one hour and thicken with breadcrumbs.

### Clam-Juice Broth.

After washing the clams in their shells in cold water, place them on a stove in a very thick saucepan, and as they become hot, their shells will open; then carefully pour out the broth, strain it through a closely woven cloth, season to suit the taste, and serve.

### Catfish Chowder.

Wash the fish in warm water, then place it on the fire in just enough water to cover it, and boil until tender, or until the bones will slip out. Take out the largest bones, chop up the fish, put it into a stewpan with about a pint of water, a large piece of butter, one breakfast cupful of cream, a small quantity of pepper and salt, one small onion, one teaspoonful of mustard, and one-half teacupful of walnut catsup, and stew the mixture until quite thick. Garnish with sliced lemons, and serve hot.

# Fish.

## Anchovies.

These delicious little seafish come principally from the Mediterranean ; those esteemed most highly come from Gorgona. These fish are also found in small shoals along the coast of Great Britain, but there are no specific fisheries for them. They are caught at night by nets, the fish being attracted by lights attached to the boats.

To preserve them for exportation, the heads are cut off and the bodies cleaned. They are then placed in brine, packed in barrels and afterwards put up in bottles for the market. Dutch anchovies may be known by their having the scales removed ; and the French anchovies by their larger size ; and both by the pale tint of their flesh. This peculiar coloring is sometimes counterfeited by artificial means in sprats or sardines. It would be well to note that the color of the pickle of the best fish on being filtered, is of a clear pink, without sediment ; whereas the inferior sorts are generally turbid and red only when stirred, with also a heavy red sediment.

## To Serve Anchovies.

They must be thoroughly cleaned, boned and trimmed. To open, they should be soaked in cold water for a couple of hours, taken out and dried on a cloth, and the backs divided by the points of the two thumbs, rather than with a knife, which should never touch them unless it is electro-plated or of silver. Lay the halves neatly on a dish, and garnish with finely chopped white of egg and parsley ; pour salad oil over all.

## Stuffed Anchovies.

Split open some anchovies, wash them well in white wine and bone them. Mince a little cooked fish of any kind, place in a basin with very fine breadcrumbs, and make it into a paste by adding yolk of eggs. Stuff the anchovies with this mixture, dip into frying batter, plunge into a fryingpan of boiling fat and fry to a light color. Take out when done, drain and arrange on the dish, and serve with a garnish of fried parsley.

## Anchovies with Olives.

Thoroughly wash and cut off the fillets of some anchovies, and chop them up very fine with a little parsley and onion ; put the whole into a mortar and pound it well, adding a little cayenne for seasoning. Cut a number of Spanish olives in halves, take out the stones, and fill them with the pounded anchovy mixture. In the mean-



time cut some small rounds of bread about an inch in thickness and an inch and a half in diameter, scrape out a little from the center of each, put them into a frying-pan with butter, and fry to a nice light golden color ; then take out and drain, and arrange on a napkin spread over a dish ; put an olive in each, serve with a little mayonnaise sauce poured over and around the foot of the croutons of fried bread.

### Baked Bass, Plain.

Scale, wash and thoroughly clean a bass, leaving the head intact, if to be sent to table whole ; then make a stuffing of two cupfuls of breadcrumbs, one teacupful of butter, the rind of a quarter of a lemon minced fine, and two or three sprigs of parsley, green thyme and marjoram. Season this mixture with pepper and salt. Beat up a couple of eggs, a very little water, and mix the stuffing with it. Fill into the fish and sew up when stuffed. Score both sides with a sharp knife by cutting down to the bone, and put a slice of salt pork, cut thin, into each incision ; then bake in a pan and baste with stock and seasoning. Place a little tomato purée or tomato sauce into the pan with the gravy, after removing the fish, and allow it to come to a boil ; then skim and strain and serve in a tureen with the fish. Care should be taken not to break the fish when transferring it from the pan to the dish. Some consider a glass of white wine added to each half pint of sauce an improvement.

### Boiled Bass.

Dress a bass, wash well and drain it, and place in a saucepan of warm water, salted, and set over the fire. When the water boils remove to one side, and simmer gently for twenty minutes, by which time the fish should be quite done. Let it remain in the liquor until wanted, then take out, drain and place on a napkin spread over a dish, garnish with boiled potatoes and sprigs of parsley and serve.

### Broiled Bass.

Clean a bass, split it lengthwise in halves, cutting each half again into two or three pieces ; sprinkle over with flour and place on a gridiron over a slow fire, broiling them very gently, brush over continually with butter to prevent burning. When of a light brown color, place the pieces of fish on a napkin spread over a dish and serve.

### Fried Bass with Bacon.

Wash, scale and carefully clean the bass, season well with pepper and salt, roll them in flour and let them lie in it until ready to be cooked, then drop into a pan of very hot lard and fry until nicely browned. Then fry in a separate pan four slices of streaky bacon ; one piece for each piece of the fish and lay the slices of bacon one on each piece of fish. Garnish with parsley and serve with mashed potatoes.

### Fried Black Bass.

Scale and clean the requisite number of black bass, roll well in flour, put in a fryingpan with hot fat to about half their height and fry until done. Place on a dish, garnish with potatoes, slices of lemon, parsley, and serve.

### Broiled Bloaters.

Scrape and clean enough bloaters and wipe dry on a towel ; split down the belly from head to tail and lay them flat upon a buttered gridiron, over a clear fire, broiling for about six minutes, turning so as to cook both sides. When they are done, place them on a dish with a little butter over them and serve.

### Baked Bluefish, Italian Style.

Score and scale the requisite amount of bluefish and place it in a buttered pan with half a wineglassful of white wine, three tablespoonfuls of mushroom liquor, and a little very finely chopped onion, six chopped mushrooms, and season with salt and pepper ; cover the dish with buttered paper and cook in a moderate oven for fifteen minutes, then remove and lay on a dish. Place the liquor in a stewpan, add a gill of Spanish sauce, with one wineglassful of white wine, and reduce for two minutes. Pour the sauce over the fish, with a little finely chopped parsley, and serve, with fancy croutons of bread.

### Bouillabaisse.

Place a sufficient quantity of mixed fish, such as soles, whiting, gurnet and flounders into a saucepan, having cut them into pieces, and add some sliced onions, one or two sliced carrots, three shallots, two unpicked cloves of garlic, a bunch of thyme and parsley, five or six cloves, two bay-leaves, half a teaspoonful of capsicum, a little olive oil, and salt and pepper to taste. Pour into the above mixture a couple of quarts of water and boil gently for half an hour, the lid being placed on the pan. When sufficiently cooked drain the fish and arrange on a hot dish. Then mix a teaspoonful of saffron with the soup and pass through a pointed strainer into a soup-tureen. Serve the soup with the fish and a plate of croutons of fried bread or sippets of toast.

### Baked Carp.

Clean a carp and place it in a bowl of salted cold water and vinegar to let it disgorge. Remove, drain and dry it, stuff with well-seasoned forcemeat, sew up the belly, brush it with egg, dredge breadcrumbs over and put on a few small lumps of butter here and there. Place the fish in a deep earthenware dish with two onions cut in slices and a few sweet herbs, pour over one breakfast cupful each of sweet wine and stock, mixing it with one teaspoonful of anchovy sauce or essence, put the dish in a

moderate oven and bake for an hour. Dress the carp carefully on a dish and keep it hot, then strain the liquor into a saucepan, add a lump of butter rolled in flour to thicken and stir continually over the fire until it is done; then mix in half a teaspoonful of sugar, the juice of a lemon and a seasoning of salt and pepper. Pour this into a sauceboat and serve.

### Baked Carp, -Mariniere.

Take a carp weighing from ten to twelve pounds, scale, draw it, and cut a little off the fins and fill the inside with forcemeat. Remove a little of the skin from the back, leaving the flesh exposed, and lard this with fat bacon; then truss the head; place the fish on a drainer in a long fishkettle, season it and fill the kettle to about half the height of the fish with court bouillon and white wine in the proportion of one quart of the former to one-half pint of the latter. Place the kettle on the fire and let the liquid boil for five minutes; then remove the carp and put it in a moderate oven to bake for about an hour and a half, basting it often. When done, take it out, drain, and pour its stock through a sieve, putting the fish back into the kettle again to keep hot. Prepare a little brown sauce with the stock, and when clarified and strained, put it into a flat stewpan with a handful of mushroom trimmings; pour in a wineglassful of white wine and reduce; then pass it through a sieve, adding a quarter of a pound of good butter. Place the carp on an oval dish and garnish it on both sides with a bunch of quenelles of whittings, one of mushrooms and one of blanched olives; glaze the larding with a paste-brush and pour a little sauce over the other parts of the fish and a little at the bottom of the dish. Put the soft roes into the balance of the sauce and serve in a sauceboat.

### Boiled Carp.

Clean and wash one or two carp, place them in a saucepan, pour over sufficient rich beef gravy to cover, and add a bunch of sweet herbs, an onion, four cloves, and salt to the taste. Place the saucepan on a moderate fire and cook gently for an hour or until the fish is done. Pour into a saucepan a pint of strong beef gravy, with two wineglassfuls of white wine; allow this to get hot, and add the strained juice of half a lemon. Place the carp on a dish, pour over the hot lemon-flavored liquor and serve promptly.

### Pickled Carp.

After cleaning a carp make as small an opening as possible, tie up the head, put the fish in a fish kettle, pour over boiling vinegar, and after a few minutes add a tumblerful of red wine, and a seasoning of two carrots and three onions cut into slices, and a small quantity each of sage, thyme, laurel leaves, parsley, cloves and garlic, and then set the kettle on the fire and allow it to simmer gently for an hour. Let the fish remain in this until it is quite cold, when it will be ready to serve.

### Stewed Carp.

Take a large carp, cut out the gills, but do not remove the tongue; then make as small an opening in the under edge as possible in order to open it, and wash it out thoroughly. Boil one-half pint of vinegar, and when it is boiling pour it over the fish that the scales may drop off easily. Wrap the carp in a cloth and stew it in a court bouillon. When done drain it and serve with capers and anchovy sauce, or without sauce after soup.

### Catfish Stewed with Tomatoes.

Slice the fish, each weighing about two ounces, and fry these with a very little butter or dripping. When they are partly browned and about half cooked, add one breakfast cupful of water, one or two minced green onions, and a pod of red pepper. Strain a can of tomatoes over a colander on to the fish, and cook together for half an hour. Serve with pieces of dry toast.

### Baked Codfish.

Take a fresh cod and prepare it by tying up the head with string and filling the inside with maitre d'hotel butter, put the fish belly downward on a buttered drainer in a fish kettle, and pour over it a mixture made as follows: Melt two pounds of butter in a saucepan, add three quarts of chopped mushrooms, two blanched and chopped shallots, four tablespoonfuls of chopped parsley, the juice of two lemons, a crushed clove of garlic, and season to taste; all of these being partly cooked before used. Pour over the fish a pint and a half of white wine, and bring it quickly to a boil, then let cook gently for an hour and a half, basting the fish every ten minutes with the liquor. When the flesh is firm put the fish on a dish and pour over it half the fish stock, putting the rest in a sauce-boat. Any fish sauce may accompany it.

### Baked Codfish with Cream.

Take the tail of a cod, clean it, and boil in salted water with a little parsley. When it is done wipe and open down the back, remove the bones and break the meat into pieces. Place these pieces in layers, and between each one a little bechamel sauce slightly reduced with cream, also a piece of butter and nutmeg. Sprinkle a few breadcrumbs on top and brown it.

### Codfish Balls.

Take the bone from a piece of fish, make it weigh six ounces, soak in cold water, put in a saucepan and boil for half an hour. Pound it to a pulp, being careful that all the bones are removed. Boil a half pound of potatoes and when done mash them up with the fish, adding a tablespoonful of melted butter and one egg. Make this into balls and fry to a light brown.

### Boiled Codfish with Cream Sauce.

Take out the inside of a cod by the white skin of the belly, taking care to remove all blood. Place the fish in a kettle with salted cold water and boil fast at first and then slowly. When done take out and skin. Pour over it sauce made as follows: A quarter pound of butter put in a stew pan with one tablespoonful of flour, moisten with a pint of cream, add a little salt and pepper and a teaspoonful of essence of anchovies; place the pan on the fire, let thicken but not boil.

### Boiled Codfish with Hollandaise Sauce.

Take the gills from a cod, also the entrails where the gills form a hole, chop off the fins and sprinkle over the fish a little salt, also putting some inside, then place in a cold place and let it remain for a few hours. Take it up, wash off the salt, tie the head with string, put it in a bowl of water and milk and let it disgorge for about three-quarters of an hour. Take it out and drain, put belly downward on a drainer in a fish kettle with enough cold salted water to cover it, add three cupfuls of milk and boil slowly until the cut begins to open.

### Cleaning Codfish.

It is usual first to remove the gills by cutting their connection with the rest of the head and shoulders and pulling them out. Lay the fish on his back, open the belly by cutting down the center, remove the inside, carefully preserving the liver and roe, and leaving the sounds uninjured. If the fish is to be cooked whole it should be "scored" to the bone transversely at intervals of two inches; but if it is to be cooked in pieces, cut it in slices three inches thick and soak the fish in water for a quarter of an hour. Cod is crimped by being cut up and notched with a knife while partly alive; but some cooks object to this. The following recipes for cooking cod are carefully selected as likely to give sufficient variety to suit all tastes and to all purposes. The fish is usually divided, by the fishmonger, into "head and shoulders," "middle" and "tail;" but although preference may be given to the middle cut, the tail is quite as good, although not so fleshy, and the head yields in quantity the gelatine that makes excellent soup. Codlings are for the most part amenable to the same treatment.

### Fillets of Codfish, Hollandaise.

Take any number of fillets of cod, put in a buttered stewpan, add one gill of stock, season, sprinkle a little fine parsley over, and set in the oven, or on the stove, with a buttered paper over. When done put them upon a dish, bordered with mashed potatoes.

### Fried Cod.

Cut a cod in slices, dust with pepper and salt and let remain for two hours. Wipe the slices dry, dip in yolk of egg and then in breadcrumbs, mix with flour, season

and put in pan with plenty of fat and fry quickly. The tail is best for frying, and after removing the skin and bones, cut in slices and press with a cutlet bat.

### Fried Codfish, Maitre d'Hotel.

Trim a few fillets of cod and dip them in flour. Rub some breadcrumbs through a wire sieve, whisk two whole eggs, season, and dip the fillets in the eggs, roll in the breadcrumbs and fry to a light brown. Serve with maitre d'hotel sauce in a boat.

### Hashed Codfish.

Take a cupful of cooked cod, pick in pieces and soak in cold water for twelve hours. Boil some potatoes and add them to the finely chopped fish, a little at a time, put in a pan and stir. Heat some butter, put the hash in it and let it cook gently.

### Matelote of Codfish.

Remove the head and bones of a fish, fill the insides with stuffings made from half a pint of oysters, one pint of breadcrumbs, a little pepper, a little salt, two tablespoonfuls of butter, one egg, half an onion and half a tablespoonful of chopped parsley. Take six slices of bacon, put three on the bottom and three on the top of the fish and bake for an hour, basting with butter and gravy made from the bones boiled in water.

### Stewed Codfish.

Take a piece of boiled fish, remove the skin and bones, and pick into flakes; put these into a stew pan with a little butter, pepper, salt, minced parsley, cayenne, and the juice of a lemon. Put on the fire, and when the contents of the pan are quite hot the fish is quite ready to serve.

### Baked Cod's Head.

Trim and wash well the head of a cod, fill the gills with veal stuffing, put the head in a baking dish, season with pepper and salt, also add a little parsley; moisten with a pint of sherry and a little catsup, put a buttered paper over and set in the oven to bake. The fish must be well basted while baking, and a pint of stock may be added to keep it moist. When the head is nearly done sprinkle it over with fine raspings of bread, and when it is quite done put it upon a dish. Add two gills of brown sauce to the liquor in the baking pan, strain in a stewpan, and put in a little essence of anchovy, two ounces of butter and a little lemon juice; boil the sauce for a few minutes, pour on the cod and serve.

### Salted Cod, Biscayan Style.

Bone two pounds of cod and soak in cold water for a day, place in a saucepan with fresh water and simmer till boiling, then add fresh water and let boil again; take out and scale. Fry two chopped onions and one green pepper in a gill of oil for five minutes, add a sliced tomato, one clove of bruised garlic and one chili pepper. Moisten these with three pints of broth, add a small bunch of parsley, three tablespoonfuls of tomato sauce and one pint of peeled potatoes, and cook for forty minutes; then add the cod and boil again for five minutes.

### Boiled Salted Cod.

Steep two pounds of salted cod and put in tepid water for six hours; then take it out and place it for the same length of time in cold water, changing about every half hour. Put the fish in a gallon saucepan filled with water, and when it boils put on the side and let simmer for five minutes.

### Boiled Salted Cod with Egg Sauce.

Chop fine one pound of freshly-salted cod that has been soaked, boiled, and allowed to get cold. Mix one teaspoonful of corn meal with one cupful of milk, and stir on the fire till it thickens, then add half a pound of mashed potatoes rubbed through a sieve, two ounces of butter, one dessertspoonful of chopped parsley, two beaten eggs and pepper to taste.

(2.) Boil two eggs for ten minutes, cut them into large dice, and put in one pint of melted butter sauce. When the fish is done pour this over it and serve.

### Salted Cod with Brown Butter.

Soak the fish in cold water for two days, then scrape off the scales, clean and wash thoroughly, and place over a slow fire until boiling. Move the kettle to the side of the fire, skim off the scum that may have risen to the top, and boil gently for ten minutes. Put a little butter in a fryingpan and place over the fire, when it is hot put in a few sprigs of parsley and fry until brown. Pour the butter and parsley over the fish and serve hot.

### Boiled Cod's Tongues with Egg Sauce.

Place the tongues in warm water and leave for a day and a half, changing the water once. Put a pan of water on the fire, and when it boils put in the tongues and boil them for ten minutes. Place a piece of toast on a dish, brush the tongues over with egg sauce, put them on the toast and serve.

### Fried Cod's Tongues.

Wash eighteen to twenty tongues, dip in cold milk, and roll one by one in flour. Put one teacupful of clarified butter in a fryingpan, lay in the tongues, keeping them separate and cook for three minutes; then turn on the other side and cook for three minutes longer. Serve with one gill of tomato sauce in a sauceboat.

### Cod Tongues, Poulette Style.

Put eighteen tongues, blanched, in a saucepan, add a pint of Dutch sauce, half a gill of the stock in which they were blanched, and one teaspoonful of chopped parsley, and beat for five minutes without boiling. Put in a deep dish, sprinkle with parsley and serve.

### Cod's Tongues with Black Butter Sauce.

Blanch eighteen cod's tongues, and put in a saucepan with half a gill of the liquor that they were blanched in, heat, but do not boil. Drain, dress on a hot dish and pour over one pint of black butter sauce.

### Braised Eel, Royal Style.

After skinning and cleaning, cut an eel into two-inch pieces, sprinkle with salt and let them remain for an hour or so. Plunge into a bowl of cold water for ten minutes, dry them, put in a well-buttered saucepan and season with grated nutmeg, salt and pepper, and over them place slices of lemons and shallots, also a little scraped parsley root and a few whole white peppers. Set the saucepan over a slow fire with hot ashes on the lid and braise until the fish is done. Place the pieces of eel on a dish; add to the saucepan one breakfast cupful of stock and boil for a few minutes and thicken with a white roux; let this reduce slightly; remove the pan from the fire, add a liaison of the yolks of three eggs, boil up once more, strain into a saucepan containing double its quantity of German sauce, boil up again, pour around the eel, and serve.

### Brochettes of Eels.

Cut two or three eels in slices about one inch in thickness, after skinning and cleaning; lay them in a dish, dust over with salt, pepper and a little finely chopped parsley and sweet herbs and let them stand for two or three hours. Have in readiness some truffles parboiled in white wine and cut into slices; put the pieces of eels on attelottes or skewers with pieces of truffle between; brush the whole over with yolk of egg, dip into sifted breadcrumbs, put them into a fryingpan of boiling fat and fry for about twenty minutes. When done put them on a dish without removing the skewers and serve.



### Broiled Eels.

Skin and clean a good-sized eel; remove the backbone and cut the eel into four or five pieces. Dip each piece first into egg and then into breadcrumbs mixed with grated rind of lemon, nutmeg, parsley, sweet herbs, pepper and salt. Put the pieces of fish on a greased gridiron with the skin side of the fish downward, over a clear fire, and broil them, turning over when done on one side. Put on a hot dish, garnish with parsley and horseradish set alternately, and serve with tartar or anchovy sauce in a sauceboat.

### Fricassee of Eel.

Skin and clean some eels and cut off their heads; chop them up into small pieces and put into a fryingpan with sufficient white wine and water in equal parts to cover; season with mace, pepper, nutmeg, cloves, sweet herbs, allspice and salt according to taste. Set the pan over a good fire and boil until the eels are quite tender, then put them on a dish. Pound in a mortar two anchovies and add them to the liquor with a little butter and yolks of eggs to thicken. Pour this over the fish, and serve.

### Fried Eels.

Cut a large eel into thick slices, after skinning and cleaning; put the pieces into a basin with vinegar, the peel from two or three lemons, and a little each of salt and pepper, and let them soak for a day or so; take them out, drain, dip into batter, plunge into a fryingpan of boiling fat and fry. When done, drain, place on a napkin on a dish, and serve with a sauceboatful of reduced stock mixed with a little lemon juice and a pounded, boned anchovy.

### Matelote of Eels.

Skin two large eels, cut them into pieces, without opening the belly, thrust a knife blade into each piece, and twist it around to remove the inside. Wash them well; put into a saucepan with one breakfast cupful of stock and half a pint of claret, adding a clove of garlic, a whole pepper, a sliced onion, a bay leaf, thyme, cloves, parsley and a little salt, and boil gently until done. Take out the pieces of fish, strain the liquor and add a liquorglassful of brandy to it. Put a piece of butter into a saucepan, stir in one tablespoonful of flour to thicken, add it to the sauce and boil. Place croutons of fried bread in a circle on a dish; arrange the fish in the center, pour the sauce over and serve.

### Matelote of Eels, Normandy Style.

Cut a pound and a half of eels into pieces, put them in a saucepan with a tablespoonful of butter and fry for two minutes, add a wineglassful of white wine, three

## FISH.

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of mushroom catsup, season well with salt, pepper and nutmeg and  
minutes longer; add half a pint of veloute sauce, six mushrooms, twelve  
s, six fish quenelles, and six small cooked crayfish tails and continue  
minutes. Beat in the yolks of three eggs when ready to serve, then  
from the fire and serve with a garnish of croutons of fried bread.

## Stewed Eels, American Style.

pounds of cleaned, skinned eels, having all the fat removed from the  
em into pieces about two inches long, shake a little pepper and salt  
in a jar with a quarter of a pound of butter. Chop an onion and scall-  
s, and one dessertspoonful of chopped parsley. Cover the jar closely,  
e fire in a saucepan of cold water, allow it slowly to come to a boil  
tender. This will take about an hour and a half from the time the  
erve in a deep dish.

## Stewed Eels, Bordelaise Style.

clean an eel, split it open and put in a stewpan with a slice of onion,  
sigs of parsley and a pinch of salt and pepper. Cover with Madeira  
er until the eel is done. Take it out and press between two plates  
in and reduce the liquor, add a little fish glaze and strain it through a  
into a bain-marie pan, cut the eel into fillets, put these with a little of  
a stewpan over a moderate fire and heat the eel. Arrange them in a  
and garnish the center with glazed and blanched small onions. Mix  
butter and a pinch of cayenne with maitre d'hotel sauce. Pour over the

## Stewed Eels, Poulette Style.

cleaned eel in two-inch pieces and stew them in a nice sauce of white  
white stock and mix a little broth with it, add a few green onions a  
ey, one small white onion, five or six mushrooms and a little fish  
pepper and salt and boil for twenty minutes stirring occasionally  
under and remove and add a little finely chopped parsley and the juice  
Remove the eel from fish, pour over the sauce and serve.

## Fillettes of Fish.

Take a little more than half an inch thick, remove the skin  
underneath the bone. Cut the fillets into two  
and, with a knife and finger, turn out  
the flesh and with a serrated iron  
paring.  
Use of bone and skin, as desired.

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moderate

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1 bakingpan  
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a sauceboatful

the fillets care-  
ng fat and fry.

be applied equally well to almost any kind of fish flesh which may be convenient. The hot fat must be hotter than boiling water, and a thick batter may be used instead of oil and flour. Anchovy sauce goes well with these fish attelettes.

For this kind of dish it is well to have small silver skewers, about four inches long and of the thickness of a packing needle, with a ring or fancy design on the top, the persons eating what is served on them, taking the head of the skewer with the thumb and fingers of the left hand and picking it off with a fork.

### Curried Fish.

Peel and cut two medium-sized onions into thin slices and put in a stewpan with a small lump of butter and fry until lightly browned. Pour over them some white stock, judging the quantity by that of the fish; add one ounce of butter and a sufficient quantity of curry powder; season with salt, lemon juice, a little sugar and a small quantity of cayenne. Boil the stock for fifteen or twenty minutes, then strain it into a clean stewpan, skim and put in the fish, having carefully prepared it, and boil gently, but without breaking it. Wash and boil about half a pound of rice in water; when cooked it should be dry and have the grains unbroken. Turn the curry out on to a hot dish, garnish with croutons of fried bread or sippets of toast, and serve very hot, with the rice separate.

### Fish Cutlets.

Season one pint of any kind of cold cooked fish with salt, pepper and cayenne, and make it into paste with a little thick cream sauce, made quite hot. Put the paste on a dish to about half an inch in thickness, and when it is cold form it into the shapes of cutlets. Put them first into bread or cracker crumbs, then into egg and again into crumbs. Fry in a fryingpan of hot fat until brown. If lobster is used, insert a small claw at the end of each cutlet, and for other kinds of fish use a small piece of thick bone. Drain off the fat and serve.

### Fish Fritters.

Pick free from all bones a quantity of any kind of cold cooked fish and pound it in a mortar; take a small onion, peel and pound it with the fish; season to taste with salt and pepper, and add an equal bulk of mashed potatoes, mix well together and make all into a paste with beaten egg. Spread the paste out on a board, cut it into small pieces about three inches across and fry them in boiling lard to a light brown. Fold a napkin over a hot dish and pile the fritters on it. Garnish with fried parsley and serve with any kind of fish sauce.

### Fish, Normandy Style.

Melt in a bakingdish five ounces of butter on the stove or in an oven; sift into it one dessertspoonful of chopped parsley, a very little grated nutmeg, a small quan-

tity of salt and black pepper, a very little red pepper, and one tablespoonful of mushroom catsup; add five pounds of any kind of fish without skin or bone and cut in pieces about four inches long and an inch and a half wide. Pour in three tablespoonfuls of brandy and four tablespoonfuls of white wine, fit the cover on the dish, put a flour and water dough round the edge to keep the steam in and bake in a moderate oven. Serve very hot.

### Pickled Fish.

Cut into slices the required quantity of any kind of fish, dust over well with flour and put them into a fryingpan with oil to fry. Have in a mortar two or three sprigs of mint, one fresh capsicum and salt to taste, and pound well together; pour in slowly two breakfast cupfuls of vinegar, turn the whole into a saucepan and boil for five or six minutes. Take out the fish and drain it, pour over the hot vinegar. - Serve when quite cold.

### Baked Flounders.

Take two flounders, clean and split, and take out all the small bones. Lay the fish in a buttered dish and strew over some chopped mushrooms, parsley, green onions and rasped breadcrumbs; season with salt, pepper and a small quantity of grated nutmeg. Put a few pieces of butter on the top, and bake. Make a sufficient quantity of caper sauce, flavoring it with essence of anchovy and the juice of half a lemon. When cooked, drain the butter from the fish, pour over the sauce, and serve.

### Baked Flounders, Italian Style.

Clean and prepare the fish as for boiling; put it into an oval-shaped bakingpan with one ounce of soft butter spread over it; pour over half a pint of white wine, and season with salt and pepper; then add three quarters of a pint of Italian sauce and sprinkle the top thickly with bread raspings. Place the pan on top of the fire for about five minutes to start the boiling, then put it in a moderate oven for a quarter of an hour. Serve it in the pan in which it was cooked.

### Boiled Flounders.

Clean and wash a flounder, make a sharp cut nearly to the bone down the back, put it into a fishkettle with sufficient water to cover, add half an ounce of saltpetre and four ounces of salt to every gallon of water and simmer gently on the side of the fire for six minutes or longer, according to the size of the fish, taking care that it does not break. Take it out carefully, spread on a napkin and serve with a sauceboatful of melted butter.

### Fricassee of Flounders.

Take one or two flounders, clean and wash thoroughly; remove the fillets carefully and dust them over with salt and flour, plunge them into boiling fat and fry.

Chop finely one dozen oysters, put them with their liquor into a saucepan, pour in a tumblerful of white wine, add three boned anchovies, and salt, pepper and grated nutmeg to taste. Let them cook gently for two or three minutes, then put in the fillets, give the pan a shake, warm all up together, turn the whole out on to a hot dish and serve with slices of lemon for garnish.

### Fried Flounders.

Clean and prepare as for boiling some small fish, score them over the back and sprinkle with salt and pepper, dip them into milk and cover well with flour; or dip them in egg and breadcrumbs, put them into a fryingpan of hot fat and fry for four minutes, then bring the fat to the boil and fry for three minutes longer. Take them out, drain and dust over with a little salt; garnish with halves of lemon and fried parsley and serve on a hot dish.

### Baked Haddock.

Clean a haddock, remove the eyes, trim it and pass its tail through the cavity of the eyes, or the tail may be tied to its mouth. Chop finely two ounces of fat bacon and a little green parsley, mix these with two ounces of breadcrumbs, a little salt and pepper, a few drops of essence of anchovy, and an egg to make it into a stiff paste. Stuff the fish with the mixture and sew it up. Put one tablespoonful of flour in a basin, work into it one tablespoonful of cold water, pour on one breakfast cupful of boiling water, and mix in one ounce of butter and two tablespoonfuls of essence of anchovy. Pour this into a baking tin, put the fish on it, place the pan in a moderate oven and bake for an hour, basting frequently, or until done, without its taking color. It may be served in the baking tin placed in the dish or taken out and placed on a dish; but the fish needs to be handled very carefully or it will break to pieces when moved, thus spoiling its appearance. The sauce can be poured round it. A few skinned shrimps added to the sauce when it is about half cooked are a great improvement, and the dish may be garnished with crayfish tails.

### Boiled Haddock with Lobster Sauce.

Wash the fish, then place it in a fishkettle with boiling water to cover, add one tablespoonful of salt, and boil gently for about half an hour. Pick out the flesh of a small lobster and cut it into little pieces; put the coral in a mortar with one ounce of butter, and pound it. Place three ounces of butter in a small saucepan, with two tablespoonfuls of flour, and mix together over the fire until well incorporated; then put in the pounded coral, and season with two tablespoonfuls of lemon juice and a small quantity of cayenne. Pour in gradually one pint of boiling water, and stir it over the fire for ten minutes. Strain the sauce, return it to the saucepan, put in the pieces of lobster, and boil it up once. When cooked drain the fish, being careful not

to break it; place it on a hot dish, baste with a little of the sauce, and serve the balance in a sauceboat.

### Broiled Haddock.

Clean and wash a fresh haddock, dry it on a cloth, rub it with vinegar, and sprinkle it with flour; place a well greased gridiron over a clear fire, and broil for about fifteen minutes, turning frequently. When done place it on a dish, and serve with shrimp or anchovy sauce.

### Fried Fillets of Haddock.

Skin and clean a haddock, cut the flesh into fillets, trimming them into pieces about six inches long, dip them into well beaten egg and then into sifted bread-crumbs. Be sure that they are well covered, plunge them into a fryingpan of boiling fat, and fry to a rich color, turning them over, in order to cook both sides. Take them out, drain, put them on a cloth spread over a dish, and serve with a sauceboatful of Dutch sauce.

### Haddock, Maitre d'Hotel.

Clean a haddock and cut it open at the back on each side of the bone, dust with salt and pepper, dip it in flour, place on a gridiron over a clear fire and cook for about twenty minutes, turning carefully. Put two ounces of maitre d'hotel butter on the back of the fish, place it in the oven to melt the butter, then put the fish on a dish, pour around two more ounces of butter mixed with six tablespoonfuls of ordinary butter melted in a saucepan over the fire and made quite hot.

### Baked Smoked Haddock.

Put the haddock into a pan, pour some boiling water over, take it out, put it into another pan, mask with a little butter, pepper liberally, and bake in a hot oven for ten minutes. It must be served while it is quite hot.

### Broiled Smoked Haddock.

Brush a fish over with warmed butter, dust with pepper, place it on a gridiron over the fire and broil until done, or it can be cooked in front of the fire. Serve while hot.

### Fried Smoked Haddock.

Soak a haddock in olive oil for a number of hours, then put it in a fryingpan with oil and fry until it is done. Pepper well and serve at once.

### Baked Halibut.

Take three or four pounds of the fish and remove the dark skin by dipping the part covered by it into boiling water and scraping. Rub the flesh over with salt and

pepper, place it in a bakingpan and pour over milk to the depth of about one inch in the pan. Put the pan in the oven and bake for an hour or more, basting frequently with the milk. Take out the fish, remove the bone and skin, put it on a dish in its original shape and serve with egg sauce, cream sauce or plain drawn butter. The dish may be garnished with slices of hard-boiled eggs, or it may be served with bread-crumbs sprinkled over and tomato sauce in a tureen.

### Boiled Halibut.

Put about two pounds of halibut into a saucepan and cover it with fresh water, add one sliced onion, half a sliced carrot and a garnished bouquet, season with one handful of salt and pour over two tablespoonfuls of vinegar. Place the lid on and cook gently for about five minutes after coming to the boiling point, then remove the fish, drain well, dress it on a hot dish and serve with anchovy butter spread all over.

### Broiled Halibut.

Cut some slices from a halibut, dust over salt and pepper, place them in a dish, cover with warm butter and leave for half an hour. Roll them in flour and broil over a very clear fire for twelve or fifteen minutes. Place them on a dish with a garnish of parsley and slices of lemon and serve. The slices of halibut should be about one inch thick, and three tablespoonfuls of butter may be used for every pound weight of fish.

### Fried Halibut Steaks.

Cut some steaks from a halibut, place them in a fryingpan with a small quantity of butter and fry until done. Put them on a dish and serve with Robert sauce poured round, but not on, the fish.

### Broiled Fresh Herrings, Maitre d'Hotel.

Slice the herring down the stomach and take out the insides and the bones; pour over a little olive oil and sprinkle with chopped parsley, and let remain for an hour. Put them on a gridiron over the fire and broil until done. Put them on a dish with a few lumps of cold maitre d'hotel butter and serve.

### Broiled Fresh Herring with Mustard Sauce.

Take the required number of herring with soft roes, cut off the heads and clean, but do not open them; dip them well in salad oil, season with pepper and salt and leave them for an hour. Arrange the fish on a gridiron and let them stand over a clear, slow fire and broil for fifteen minutes, turning until they are done. Mix one teaspoonful of flour and one tablespoonful of mustard with cold water; when smooth pour in one breakfast cupful of white stock; turn this in a saucepan and stir over the

fire until thick and it boils, then put in one ounce of butter, one teaspoonful of chopped parsley and pepper and salt to taste. Put the herrings on a hot dish, and when the butter is dissolved pour it over the fish and serve.

### Matelote of Fresh Herring.

Take some herring, half of which have soft and half hard roes ; gut them through the gill opening. Cut off the heads and tails and divide each herring lengthwise into two fillets, removing the bones. Put a small quantity of butter in a fryingpan, and enough flour to nearly absorb it, then add a little chopped parsley and shallots ; lay the herrings in the pan, sprinkle over them three wineglassfuls of red wine and cook over a hot fire. Put them on a hot dish and lay over some small onions and fried mushrooms, garnish the dish with fried breadcrumbs and serve hot.

### Stewed Fresh Herring.

Take some fresh herring, cut off their heads and clean them, put them in layers in an earthen pot, sprinkle salt and pepper over each layer. Mince some onions and carrots and fry them in butter, with some peppercorns, a bunch of parsley and a clove of garlic, pour over the vegetables as much white wine as will cover the fish. When the liquor boils remove the pan to the side of the fire and simmer for half an hour. Strain the liquid over the herrings and let them stew over a slow fire ; they should not be touched while cooking,

### Smoked Herrings.

Clean the herrings well and let them lie for one night in salt, with a small quantity of saltpetre mixed with it. The next day run a stick through the eyes, and in this way thread them all. Have ready a cask of sawdust with a red hot heater in the center of it ; fix the stick over this so that the herrings hang in a row in the middle of it, and smoke them for twenty-four hours.

### Boiled Kingfish.

Clean the fish, and place it in a fishkettle with enough clear fish broth to cover, and boil slowly. When cooked, strain the fish carefully, slip it on to a folded napkin, on a hot dish, garnish with parsley, and serve with a sauceboatful of either brown or white sauce.

### Baked Mackerel.

Clean some mackerel, wash in plenty of water, split them open down the back, cut them across, making four pieces of each fish, and lay them in a pie dish in layers, placing between each layer a few bay leaves, cloves, peppercorns, and a few sliced shallots. Mix this with half a pint of stock free from fat, and a wineglassful each of



white wine and vinegar, half a wineglassful each of anchovy and Harvey sauce and mushroom catsup, and a third of a tablespoonful each of Worcestershire sauce and soy. Pour this mixture over the fish, put in a flat dish and bake in a moderate oven. When it is cooked lay the fish on a hot dish, strain the sauce through a fine sieve over them, and leave until quite cold. When they are ready to serve arrange a few sprigs of parsley around the dish.

### Boiled Mackerel.

Prepare and clean some mackerel, put them in salted water, and boil until they are done. When they are cooked, drain the mackerel and put them on a hot dish. Blanch some fennel in salted water, and when it is soft drain and chop it finely ; put one tablespoonful in half a pint of butter sauce, and serve in a sauceboat with the fish.

### Boiled Marinaded Mackerel.

Put enough weak broth in a fishkettle fitted with a drainer to cover a dozen mackerel, add three small onions, a bunch of sweet herbs, half a teacupful of vinegar, eight cloves with pepper and salt to taste, boil all together for one hour; then put them in the fish and cook. When it is done take the fish out carefully on the drainer, being careful not to break them and put one by one on a hot dish. Strain the liquor in which they were cooked, put in some parsley and hard boiled eggs to thicken it, mix in some white gravy sauce, turn it into a sauceboat and serve with the fish.

### Broiled Mackerel.

Draw and wash the mackerel, cut off their heads, rub over with salt and leave for an hour. Rub a gridiron with olive oil, lay the mackerel on it and broil over a charcoal fire. Place some chopped parsley and onions on a hot dish, and when the fish is cooked, squeeze over lemon juice and serve it while it is hot.

### Broiled Mackerel, Normandy Sauce.

Clean and marinade some mackerel in oil, a slice of onion and a few sprigs of parsley. The roes must not be take out. Fill them up with as much maitre d'hotel butter as they will hold, wrap them around with sheets of oiled paper, securing the ends with thread, place them on a gridiron over a clear fire which must be a slow one, broil for forty minutes. When they are done remove the paper, place the fish on a dish, mask them with Normandy sauce and serve with fried bread for garnish.

### Broiled Mackerel with Black Butter.

Take some mackerel, open and remove the bones, spread a little butter and sprinkle some pepper and salt over them. Place the fish on a gridiron and broil over

a clear fire. Put a pat of butter in a saucepan and stir it over the fire until it is richly browned, then squeeze in some lemon juice. Place the fish on a hot dish, arrange some sprigs of parsley around, pour over the butter and serve while it is very hot.

### Broiled Spanish Mackerel.

Cut a fish down the middle to take out all the bones and then cut again in halves; dry the pieces on a cloth, and sprinkle with salt and pepper. Place two yolks of eggs in a basin and mix them with an equal bulk of olive oil, dip the pieces of fish into this and then into breadcrumbs and broil over a clear fire.

### Boiled Perch.

Clean and scale the fish, leaving the roe and liver inside. Pour a small quantity of water in a fishkettle with a bunch of parsley, a little salt and pepper, and boil till the parsley is soft; then put in the fish with a lump of butter and boil slowly for ten or twelve minutes. When cooked, remove carefully, lay it on a hot dish, strain the cooking liquor over, and serve with a Dutch sauce.

### Broiled Perch.

Choose perch of a moderate size, fresh from the water; scale and clean them, and dry them in a napkin. Melt a good quantity of butter with some salt, let it be thick when it has cooled a little; dip the perch in it, and roll it about till the butter sticks well to every part of it; then set a gridiron over a very clear fire, but let it stand some distance from the fire, for the perch must be well cooked before it is browned. Serve on a bed of fried parsley, garnish with quarters of lemon.

### Fried Perch.

Scale, clean and wash the perch, dry them thoroughly and flour them. Put some dripping in a fryingpan and when boiling put the fish in, fry till nicely browned on both sides. Place them on a folded napkin or ornamental dish paper on a hot dish, garnish with fried parsley, and serve with a sauceboatful of butter sauce.

### Perch, German Style.

Scale and clean two moderately large perch and put them in a stewpan. Finely mince the red part of two carrots, some roots of parsley and celery, put them in the stewpan with the fish, with a bunch of parsley, one onion and a little salt, cover the perch with white wine and let them boil over a moderate fire for twenty minutes. Take the fish out when cooked, drain and place them on a hot dish. Take the bunch of parsley and onions out of the stewpan, then put in with the vegetables some finely minced raw mushrooms, and cook them for five minutes; then stir in a piece of

butter kneaded with flour to thicken it; take the stewpan off the fire, put in some more butter, cut in small pieces, but not kneaded, add the strained juice of two lemons, pour it over the fish and serve.

### Perch, Normandy Style.

Scale and clean the perch, put some chopped onions at the bottom of a flat stewpan and put in the perch, with a bunch of parsley, some trimmings of fresh mushrooms, a little salt and white wine to cover. When the liquid is boiling move the stewpan to the side of the fire and keep the contents simmering for fifteen minutes. Prepare a garnish with some quenelles, mushrooms, oysters, and mussels, reserving the liquor of the oysters and mushrooms. Drain the liquor off the fish through a fine hair sieve into a sautépan and boil it till reduced to half; then take the pan off the fire, thicken the sauce with kneaded butter, divided into small pieces, stirring all the time, then add a liaison of the yolks of three eggs. Put the perch on a hot dish, pour the sauce over it, put the prepared garnish round, glaze it under a salamander and serve.

### Perch, Silesian Style.

Draw and clean two or three fine perch, but do not scale them. Put some water in a saucepan with a bunch of parsley, a little vinegar and salt and boil it; then plunge the perch into it and boil for twenty minutes. Make the following sauce: Put in a stewpan two tablespoonfuls of vinegar, a few sprigs of parsley, a little tarragon, two chopped shallots, a bay leaf, and four or five peppercorns. Boil the liquid till reduced to half its original quantity. Leave it till cool, then mix with it a teacupful of melted glaze, the beaten yolks of six eggs, four ounces of butter and a little salt, stir the sauce over a very slow fire to thicken without letting it boil. Place the same in a bain-marie and whisk it, adding gradually some small pieces of butter. When frothy put in a teacupful of brown sauce and about two tablespoonfuls of grated horseradish. Remove the perch carefully with a skimmer, scrape the scales off, dip the fish in the cooking liquor, then wipe them in a cloth; put them in a hot dish, pour the prepared sauce over them, first mixing with it a little chopped parsley and a few capers and serve. Care must be taken to remove the scales quite cleanly or they will spoil the dish.

### Baked Pike.

Scale and clean a pike, cut it into slices and place it in a bakingdish; put in some slices of onion, two bay leaves, a piece of butter, some pepper and salt, and one-half pint of sour cream. Bake it for twenty-five minutes in a brisk oven, basting often with the cream. Strew some breadcrumbs and grated Parmesan cheese over the fish, and brown it under a salamander. Place the slices of fish on a hot dish, pour some broth in the baking dish, add some lemon juice, salt and pepper, stir it for a minute or two on the fire, then pour it over the fish and serve.

### Boiled Pike, Dubois.

Select a gold-coated pike weighing six or seven pounds, scale and draw it, truss the head and wash it well. Make incisions across the back as deep as the spine bone, place the fish on its belly in the fishkettle, cover with white wine and water mixed in equal quantities, add a few minced vegetables, a bunch of sweet herbs and parsley, four or five peppercorns and a little salt, bring to a boil and simmer over a slow fire for an hour. Prepare a good sauce with one pint of fish sauce strained and cooled, thicken it with flour and butter kneaded together, add two tablespoonfuls of soy and five tablespoonfuls of butter broken into small pieces. Drain the fish, place it on a folded napkin on a hot dish, or an ornamental dish-paper, garnish with nice little sprigs of fresh parsley and serve with the sauce in a sauceboat.

### Boiled Pike with Caper Sauce.

A pike will improve by being kept for two days; clean it, cut off the fins and bind its head round with a string. Put the fish in a fishkettle, cover with court bouillon, and let it simmer for forty minutes, then leave it to soak in the court bouillon for twenty-four hours. Before warming the pike again take it and the liquor out and clean the kettle, then put it back again and warm it for twenty minutes. Place the fish on a folded napkin or ornamental dish-paper on a hot dish, garnish round with fried parsley and serve with a sauceboatful of caper sauce.

### Fried Fillets of Pike.

Cut the fillets carefully off a pike, wash and dry them well, then dip them in beaten egg and breadcrumbs and fry in plenty of oil. When nicely browned drain the fillets, arrange them in a circle on a hot dish, fill the center with matelote sauce and serve.

### Pike Financiere.

Clean and skin a pike, wrap it in buttered paper and boil in mirepoix and French wine mixed in equal quantities. Make a garnishing of pike forcemeat quenelles, mushrooms, crayfish tails and truffles mixed in financiere sauce, prepared as for fish. Put a rice socle on a hot dish, drain and glaze the pike and put it in the socle, pile the garnishing round it in such a way that it hides the socle, garnish round with truffles, mushrooms and crayfish. Trim four silver skewers with crayfish, mushrooms and fried smelts, stick them in the fish and serve with a sauceboatful of the same sauce.

### Fried Pike.

Select small pike, draw and wash them; put a lump of butter in a stewpan and when blue smoke arises put in the fish, seeing that they are perfectly dry, and fry till

nicely browned and crisp. Afterward drain the butter off them and put in with them two or three anchovies, a slice of ginger, a little grated nutmeg, salt to taste, and a sufficient quantity of claret to cover them. Boil the fish until tender, when the liquor should be reduced to half its original quantity; then add the juice of an orange and a small lump of butter. Lay the fish on a hot dish, pour the sauce over, garnish with slices of oranges, and serve.

### Pickled Pike.

Scale and empty a pike, wash it thoroughly, bind its head up, put it in a fish kettle and cover with a fish stock, made with red wine; add two or three bay leaves and boil slowly till tender. Leave the pike in the sauce till the following day. When ready to serve drain the fish, put it on a folded napkin or ornamental dish-paper, garnish with fresh parsley and serve with oil and vinegar.

### Broiled Pompano.

Thoroughly scrape and clean a Pompano, and if it is a large one, divide it down the back and through the head; but if it be a small fish, weighing only about a pound, it may be cooked whole; sprinkle over salt and pepper, and place it on a gridiron over a clear fire, with the skin side downward, and after warming a little, brush it over with butter, adding a little more salt and pepper if desired, and return it to the gridiron to broil on both sides until done, when it may be placed on a dish, a little lemon juice squeezed over it, and served with tartar sauce, either poured over or served separately in a sauceboat.

### Baked Salmon with Cream Sauce.

Take a middle cut of salmon; butter a large sheet of white paper and wrap the salmon in it, pinning the ends firmly together. Melt four ounces of butter by mixing with it three tablespoonfuls of boiling water. Lay the fish, wrapped in paper, in a bakingpan and pour over the butter and water. Cover and place it in a moderate oven for an hour, lifting up the cover now and then to see that the paper is not burning. Boil one-half pint of cream, thickened with one heaping tablespoonful of corn starch; add to this one ounce of butter, one tablespoonful of chopped parsley, and a small quantity each of pepper and salt. When the salmon is taken out of the paper and dished, pour half of the sauce over it and serve the balance in a sauceboat.

### Boiled Salmon.

Take a piece of the tail of a fresh salmon, put it into a fishkettle with some salt, fennel and spices in moderate quantities, one-half teacupful of vinegar, and sufficient boiling water to cover. Boil the fish until tender. Prepare a sauce with one pint of the cooking liquor of the fish, one wineglassful of white wine, two finely minced

anchovies, and boil it until somewhat reduced; then mix with the sauce one ounce of the butter broken up into small pieces. Lay the salmon on a hot dish that has been covered with a folded napkin or napkins, garnish with sprigs of parsley, and serve with the sauce in a sauceboat.

### Boiled Salmon with Oyster Sauce.

Put two pounds of very fresh salmon in a fishkettle, completely cover it with cold water, season with a handful of salt, add one medium-sized onion, one-half wine-glassful of white wine vinegar, eight or ten whole peppers, two cloves and two parsley roots. Place the kettle over a brisk fire, and five minutes after coming to the boil the salmon will be sufficiently cooked. Remove the fish from the kettle, drain it well, dress it on a hot dish with a folded napkin, decorate with sprigs of parsley all round the salmon, and serve with one pint of hot oyster sauce in a sauce-boat. The necessary time to cook the above perfectly, from beginning to end, will be about thirty-five minutes. Colbert sauce and cold boiled potatoes, cut into quarters, may be substituted for the oyster sauce and parsley,

### Boiled Slices of Salmon with Piquant Sauce.

Cut five slices of salmon, each three-fourths of an inch thick, from the middle of the fish, wash and dry them well, and put them in a saucepan of hot fish broth mixed up with a small quantity of wine. When boiling move the pan to the side of the fire, place the lid on, and let the contents simmer gently for ten or twelve minutes. When cooked, remove the slices of salmon carefully, wipe them on a cloth, and arrange them in an upright position on a folded napkin on a hot dish; place a group of boiled potatoes at each side, a bunch of parsley at each end, and serve with a sauceboatful of piquant sauce.

### Salmon Bouchees.

Prepare some bouchee cases, and fill them with a paste made of pounded cold salmon, seasoned and moistened with lobster sauce.

### Boudins of Salmon.

Remove the skin and bone from one pound of salmon, reduce it to a pulp, and pass it through a fine hair sieve. Mix with the purée ten ounces each of bread panada and crayfish butter, season the mixture with pepper and salt, and bind it with two well beaten eggs and a little reduced lean sauce that has been thickened with egg. Mix an onion that has been fried white and cut into small pieces with the forcemeat. Cut some strips of paper four inches long by two and one-half inches wide, and butter them. Place a piece of forcemeat three and one-half inches wide by one and three-fourths inches long and one and three-fourths inches thick on each strip of

paper. Make a hollow in the center of each piece of forcemeat about three-fourths of an inch deep, and three-fourths of an inch wide. Fill the hollows with a salpicon of cooked salmon and truffles mixed in stiffly reduced allemande sauce, cover them with a little of the forcemeat, and wrap the paper round. Put the boudins in a sauté-pan with a small quantity of stock, and let them simmer gently for fifteen minutes. Drain the boudins, arrange them in a circle on a hot dish, pour over them some allemande sauce thickened with crayfish butter, and serve.

### Broiled Salmon.

Cut some slices of salmon from the tail, place them in a deep dish, cover with chopped parsley, laurel leaves and mixed herbs, season with salt and pepper, pour over some olive oil, and leave to soak for an hour. Broil the slices of fish on a gridiron, basting them occasionally with some of the marinade. When nicely browned and cooked, place the salmon on a hot dish, pour some white caper sauce over and serve.

### Salmon Croquettes.

Finely chop one pound of salmon; mix two tablespoonfuls of flour and one tablespoonful of butter together; boil one-half pint of cream; mix the butter, flour and salmon in with it, and stir all over the fire for a minute. Work in a well-beaten egg with the above ingredients, remove them from the fire, and leave them until they are cold. Shape the mixture into croquettes, dip them in beaten egg then in bread-crumbs, and fry them in boiling fat. When cooked, drain the croquettes, place them on an ornamental dish paper or a folded napkin spread on a hot dish, garnish with slices of lemon and serve.

### Curried Salmon.

Put a sliced Spanish onion in a stewpan with a piece of butter, fry it, then stir in one teaspoonful of curry powder, and one teaspoonful of curry paste; stir it over the fire for a few minutes, then pour in gradually one pint of broth, and add two pounds of salmon cut in small pieces. Let the curry simmer gently at the edge of the fire for an hour, skimming it now and then. Prepare a border of rice, turn it on to a hot dish, put the curry in the center and serve.

### Salmon Cutlets.

Pick all the meat from a piece of cold salmon, and cut it into small pieces pound some lobster coral in a mortar with one-half ounce of butter, then rub it through a hair sieve. Put over the fire in a small saucepan one-fourth pint of milk and stir into it one ounce of flour, well rubbed into one ounce of butter; continue to stir it until it is so thick that it comes away from the sides of the pan. Add the coral butter, the salmon, a seasoning of cayenne pepper, salt and lemon juice; take it from

the fire, let it cool. When sufficiently cold, make it into thick rolls, brush them over with beaten egg, roll them in a paper of breadcrumbs, and fry in boiling fat or lard. The cutlets should be served hot and garnished with fried parsley.

### Salmon Cutlets, English Style.

Cut off some slices of salmon and divide them into the shape of cutlets ; sprinkle some pepper and salt over, put them into a saucepan with a small quantity of butter, and toss them over a good fire. Take out the cutlets when cooked, drain off the butter, place them on a dish and serve with ravigote sauce, or a sauce made as follows : Put three tablespoonfuls of veloute sauce into a saucepan, reduce it and add one egg, four ounces of butter, a little salt, cayenne, some finely-minced parsley, and half the juice of a lemon. Mix it together well, and it is ready for use.

### Fried Salmon Cutlets.

Take a quantity of cold boiled salmon, pick out all the bones and skin, pound it in a mortar, and to every six ounces of salmon allow two ounces of finely mashed potatoes; add to the potatoes pepper, salt, cayenne and mace to taste. When the seasoning is well stirred in add the pounded fish and mix all thoroughly. Flatten the mixture out, shape it into small cutlets. Brush them over with beaten egg, sprinkle them with fine breadcrumbs and fry to a light brown. Serve a quantity of anchovy sauce with them.

### Salmon Cutlet in Papers.

Cut a slice about one inch thick from the middle of a salmon, wrap it round in oiled paper and fry it in boiling fat. When done take it out, drain, and serve with the paper still on.

### Salmon Cutlets with Caper Sauce.

Put some slices of salmon in oil with a little chopped parsley and chives and let them steep for one or two hours. Dip some pieces of paper in the oil that the salmon has marinaded in and wrap a piece around each slice. Place them on a well-greased gridiron and broil over a clear slow fire for from forty-five to fifty minutes, according to the thickness of the slices, turning them occasionally. Remove the paper from the cutlets, place them on a folded napkin or an ornamental dish-paper on a hot dish and serve with a sauceboatful of white caper sauce.

### Salmon Cutlets with Milanese Sauce.

Cut a piece of salmon into slices, and cut each slice into halves ; trim away the skin and bone. Dip each piece in a small quantity of white wine, wrap them in sheets of buttered writing paper, and fasten them securely at the edges. Put a lump



of butter in a fryingpan, and when boiling fry the salmon in it. When cooked, remove the papers from the salmon, place it in a folded napkin or an ornamental dish-paper on a hot dish, garnish with fried parsley, and serve with a sauceboatful of Milanese sauce.

### Salmon Cutlets with Oyster Sauce.

Cut three large slices from the middle of a salmon, and boil them in salted water. Put one teaspoonful of chopped onions in a saucepan with a small quantity of oil and toss them over the fire for a few minutes, but do not color. Cut four dozen oysters into small pieces, put them in with the onions, and stir them over the fire until well warmed through; then mix in two tablespoonfuls of flour, one-half teacupful of oyster liquor, two teaspoonfuls of sugar, a little essence of anchovies, and one pinch of salt and cayenne pepper; stir the above ingredients over the fire, let them boil for a few minutes, stir in quickly the beaten yolks of four eggs, and keep it on the fire for a minute or two longer. Pour the sauce on a dish and leave it until cold. Put the slices of salmon on the sauce, brush them over with beaten egg, and sprinkle breadcrumbs over them; brown them in a hot oven, garnish round with oysters, pour some lobster sauce over the fish and serve.

### Fillets of Salmon, Parisian Style.

Cut some slices of salmon into small fillets, place them in a buttered sautépan; sprinkle a small quantity of pepper and salt over, baste them with clarified butter, and cover with a round of buttered paper; sauté them over a clear fire. Fix a croustade on a hot dish, fill it with oysters and picked shrimps that have been mixed in Hollandaise sauce, with the addition of some chopped parsley; arrange the fillets around the croustade, garnish with parsley, pour some of the sauce over and serve.

### Fillets of Salmon with Ravigote Sauce.

Cut some fillets of salmon into small, equal-sized pieces, put them into a saucepan with the juice of half a lemon, a small quantity of chopped parsley, clarified butter, pepper and salt. Fry them over a slow fire, turning them when done on one side and cook the other. Drain the fillets, arrange them in a circle on a hot dish, pour some ravigote sauce in the center, and serve without delay.

### Fried Salmon.

Cut some thin slices of salmon, sprinkle them over with salt, and leave for fifteen or twenty minutes. Dredge flour over the slices of salmon, brush over with the beaten yolk of egg, and fry in boiling salad oil. When cooked, drain the slices of salmon well, and place them on an ornamental dish-paper or a folded napkin on a hot dish, garnish with fried parsley, and serve.

### Broiled Kippered Salmon.

Cut the salmon into strips, and wrap each one separately in buttered paper; make a gridiron hot and grease it well, lay the pieces of fish on it, and broil them over a clear fire, turning them now and then. When broiled, remove the paper, place the pieces of fish on a very hot dish, and serve at once.

### Fried Kippered Salmon.

Put the slices of kippered salmon in a deep dish, cover them with salad oil, and let them macerate for several hours. Drain the oil off the salmon into a fryingpan, and when boiling put the pieces of salmon in and fry them quickly for four or five minutes. Drain the salmon, put it on an ornamental dish-paper or a folded napkin, on a hot dish, garnish the dish with slices of lemon and serve at once.

### Salmon en Matelote.

Wash and truss a small salmon in the shape of the letter S, and boil it in salted water. When cooked, drain it, put it on a hot dish, bend some legs of lobster at the joints, and stick the ends in the back of the salmon from head to tail. Have prepared the following sauce: Put six tablespoonfuls of butter in one and one-half breakfast cupfuls of butter sauce, stir it over the fire until it is hot, then stir in quickly two eggs that have been beaten with a small quantity of lemon juice, and pepper and salt to taste. Pour the sauce over the fish, garnish it with small strips of fillets of sole that have been dipped in beaten egg and breadcrumbs and fried, and serve.

### Salmon, Maitre d'Hotel.

Squeeze a small quantity of lemon juice over some slices of salmon, and leave them for a short time. When ready cover each slice with chopped fennel and parsley, put the fish in a saucepan, cover it with broth that has been thickened with flour and water, and let it simmer gently until cooked. Place the salmon on a hot dish, and serve it with maitre d'hotel sauce.

### Salmon Patties.

Skin and bone a nice piece of salmon, chop the flesh well and season it highly with grated nutmeg, cayenne pepper, salt and pepper; rub in a small quantity of fresh butter and bind it with the beaten yolk of an egg. Butter some tartlet tins, line them with puff paste and fill them with the salmon mixture; cover each with a flat of paste, trim round the edges, moisten and press them together and bake the patties. These may be eaten either hot or cold.

### Vol-Au-Vent of Salmon.

Prepare a puff paste, giving it four turns, then gather it up and leave it in a cold place or ice-box for half an hour. Roll the paste into a ten-inch square, put it on a plate about nine and one-half inches in diameter, and with a sharp knife trim round the edges; put another plate about seven inches in diameter in the center, dip a sharp pointed knife in hot water and cut round the smaller plate, allowing it to go two-thirds of the way through the paste. Put the paste on a flat baking-tin and bake it for three-quarters of an hour, taking care not to allow it to burn. When the vol-au-vent is taken from the oven, lift out the center piece and scoop out the inside with a spoon. Fill it with one and one-half pounds of cooked salmon that has been heated in a thick cream sauce. Place the cover on again and serve immediately.

### Baked Salmon Trout.

Clean and wash a salmon trout, salt it well both inside and out and let it stand for an hour; wash off all the salt, dry it, stuff it with fish forcemeat, tie up the head to keep it in shape, put the fish upon a well-buttered drainer in a fishkettle, pour over eight ounces of butter sauce, add two quarts of mushrooms, two tablespoonfuls of chopped parsley, a blanched shallot, also chopped, a small quantity each of salt, pepper, grated nutmeg and ground spices. Pour in one quart of white wine, bring the liquor quickly to the boil, place the kettle in the oven and cook slowly and gently for an hour. Take out the fish and skin it; untie the head, cover it with rasped bread, pour over a little warmed butter, place the fish in the oven for about five minutes, dress it on a dish and serve with one-half its strained stock poured over and the remainder in a sauceboat.

### Boiled Salmon Trout.

Clean a salmon trout, rub it well with salt, and let it remain for an hour. Wash it thoroughly and wipe it dry; stuff it with fish forcemeat, tie up the head, place it on a buttered drainer in a fishkettle, pour over a strained mirepoix, and add two pints of white wine and an equal quantity of fish stock or broth. Bring the liquor to the boil, remove it to a slow fire and simmer it gently for an hour and a half. Take out the fish, drain it, remove the skin, glaze over, place it on a dish, garnish with cooked truffles and serve with mirepoix sauce in a sauceboat.

### Salmon Trout, Modern Style.

Clean and salt a salmon trout as for plain boiling, stuff it with fish forcemeat, tie the head up carefully, place the fish on a drainer in a fish kettle, sprinkle it over with grated nutmeg, salt and pepper, put in a bunch of sweet herbs, a clove of garlic and one pound of butter, pour in one quart of champagne and set it to boil. Remove it to the side of the fire, where it will simmer gently, but constantly for

two hours, basting it frequently with its own liquor. Take out the fish, remove the skin carefully, glaze the surface, place it on a dish in the oven, glaze it once more, allow it to remain for about ten minutes, then take it out, untie, put it on a serving-dish, garnish with parsley or any other garnish that may be desired, and serve with the strained liquor from the fish in a sauceboat.

### Baked Sardines.

Skin a dozen sardines, put them on a dish in the oven, and heat them through. Put the oil from the sardines into a small saucepan, and when it boils mix in one breakfast cupful of water; stir it over the fire until thick, then add one teaspoonful of Worcestershire sauce, and season with salt and cayenne pepper; move the saucepan from the fire, and add the yolk of an egg that has been beaten together with one teaspoonful each of vinegar and mustard. Take the dish of sardines out of the oven, pour the sauce over them and serve while hot.

### Broiled Sardines.

Select a dozen good-sized, firm sardines, place them in a double broiler and broil for two minutes on each side over a very brisk fire. Place six pieces of toast on a hot dish, lay the sardines on, being careful not to break them, pour over one-half gill of maitre d'hotel butter, garnish with half a dozen quarters of lemon and serve.

### Curried Sardines.

Mix together one teaspoonful each of sugar and curry powder, one teacupful of cream and a few drops of lemon juice; stir it in a saucepan over the fire until hot, then put in six or eight sardines. When they are thoroughly heated lay them on a hot dish with some fried slices of apple and onion, pour the sauce over, place an edging of boiled rice all round, garnish the tops with capsicums and serve while hot.

### Deviled Sardines.

Scrape the skin off some sardines, split them lengthwise, lift the bones out carefully, trim them neatly, and spread a small quantity of made mustard over them; season with moderate quantities of salt and pepper and a few drops of lemon juice. In about an hour's time lay the sardines on a gridiron and broil them over a clear fire. When delicately browned lay them on a hot dish over which has been spread an ornamental dish-paper or a folded napkin and serve. Garnish with fried parsley.

### Sardines in Papers.

Drain the oil from some sardines, then scrape and bone them; fill them with a mixture of chopped mushrooms, fine herbs, and cold brown sauce. Wrap them care-

fully in paper, fastening it securely at the ends, and warm them in the oven. Place the sardines on a hot dish and serve.

### Sardines, Maitre d'Hotel.

Skin a number of sardines, cut off their tails, arrange them on hot buttered toast on a dish, and heat them in the oven. Put one teacupful of white sauce in a saucepan, mix with it one tablespoonful of finely chopped onion and a small quantity of chopped parsley, boil it for a few minutes, then add one tablespoonful of chili vinegar and one pinch of cayenne pepper. Remove the dish of sardines from the oven, pour the sauce over them, and serve without delay.

### Sardines, Piedmontese.

Scrape some sardines and place them in the oven to heat. Put in a saucepan four well beaten yolks of eggs, one teaspoonful each of tarragon vinegar, malt vinegar and made mustard, a small quantity of salt, and one-half tablespoonful of butter. Stir the sauce over the fire until it is quite thick, but do not allow it to boil. Cut some slices of bread, remove the crusts, and fry them in boiling lard or butter until lightly browned. Drain the pieces of bread, arrange them on a hot dish, pile the sardines on them, pour the sauce over and serve.

### Baked Shad.

Pare and scale a small shad, place it on a well buttered deep baking-dish and season with one pinch of salt and one-half pinch of pepper, adding two finely-chopped shallots and one-half wineglassful of white wine. Cover the whole with a piece of buttered paper and cook in a moderate oven for twenty-five minutes. When done, pour the liquor into a saucepan, add one-half pint of German sauce, a pinch of finely-chopped chervil and a small quantity of spinach: cook for three minutes longer, pour a little of it through a strainer over the fish and serve the balance in a sauceboat.

### Baked Shad, American Style.

Clean a shad by drawing the entrails through the gills and wash and dry it. Prepare a stuffing with breadcrumbs, salt, pepper and butter, moisten with egg to bind and stuff the fish with it; place it in a baking-dish over slices of uncooked potatoes, pour in sufficient fish broth to moisten, cover with buttered paper and bake. Serve with a quantity of rich sauce or thickened stock in a sauceboat.

### Broiled Shad.

Remove the scales from a large shad, clean it well, cut off the fins and score it on both sides. Place the fish in a deep dish with some chopped shallots, parsley, oil

and salt and let it macerate for one hour. Grease a gridiron well, warm it, and lay on the fish; broil it over a clear fire, turning it occasionally and basting it with oil. The shad will require from thirty to forty-five minutes to cook, according to its size. When ready, place the fish on a folded napkin on a hot dish garnished with parsley and serve with a sauceboatful of maitre d'hotel sauce.

### Broiled Shad with Sorrel.

Scale and draw a shad which has a soft roe, cut off the fins, wipe it, and make incisions on both sides. Place the shad in a deep dish, baste it with oil, season to taste with salt and pepper, and let it macerate for one hour. Broil the fish over a clear fire, turning and basting it frequently with the oil in which it is soaked. Boil a quantity of sorrel as for garnish, make a border of it on a hot dish, place the shad in the center, pour over a little parsley sauce and serve, accompanied by a sauceboatful of the sauce.

### Fried Shad.

After the shad is cleaned and washed split it down the back, cut out the backbone, divide the fish into pieces about three or four inches square, and lay them on a clean dry cloth. Have in readiness a drippingpan, or a large fryingpan containing hot fat one-half inch deep, roll the fish in flour seasoned with salt and pepper, put it into the fat when smoking hot and fry it brown on both sides; use a broad spatula or cake turner to turn over the pieces in order to preserve them entire. As quickly as the pieces brown lift them out of the pan, lay them on brown paper for a moment to free them from fat, and then turn them on to a hot dish. Serve with lemons, pickles or cucumbers.

### Planked Shad.

Procure a hardwood board about an inch and a half thick, and split the shad as for broiling, put it on the board with the skin side down and fasten it with some tacks, and put the board over the fire, roasting until done, and rub it every once in a while with a little butter. The plank should be well seasoned and be heated before placing the shad upon it or it will flavor the fish with the wood. When done turn it on to a hot dish, dredge over it some salt and pepper, and cover it with small bits of butter and serve with lemon cut in quarters.

### Broiled Shad's Roe.

Wash a shad's roe in cold water, wipe it dry on a clean towel, place it between the bars of a double wire gridiron, thickly buttered, and broil until brown on both sides. When cooked serve it with butter, lemon juice and parsley, pepper and salt. A garnish of sliced cucumbers may be served with the broiled roe. A dish of mashed potatoes should also accompany it.

### Broiled Shad's Roe with Bacon.

Wash thoroughly six pieces of shad's roe, wipe well with a towel, lay them on a dish and season with one good pinch of salt and two tablespoonfuls of sweet oil. Roll them gently to avoid breaking, arrange them on a broiler and broil for six minutes on each side. Remove from the fire, lay them on a hot dish and pour over one gill of maitre d'hotel butter. Garnish with six slices of broiled bacon and six quarters of lemon and serve.

### Shad's Roe Croquettes.

Broil the roe for fifteen minutes in salted water, then drain and mash it. Boil one pint of cream; mix four tablespoonfuls of corn starch with one-fourth pound of butter and stir it into the boiling cream; add the strained juice of two lemons, a little salt, cayenne pepper and grated nutmeg and the roe. Boil all together, then take the saucepan off the fire and leave the contents until cool. Shape the mixture into croquettes, dip them in beaten eggs and breadcrumbs, repeating the operation twice. Put the croquettes in a frying basket, plunge them into boiling fat and brown them quickly. When cooked drain the croquettes, place them on a hot dish, garnish with parsley and serve.

### Fried Shad's Roe.

Steep the roe in cold water. (Care should be taken in removing it from the fish not to break it.) Wipe the roe dry, place it in a fryingpan with a small quantity of lard, and fry until nicely done. When cooked place the roe on a folded napkin laid on a hot dish, garnish with parsley, and serve

### Boiled Sheepshead.

Wash and clean the fish well, rub it over with dry salt, and soak it in cold water for an hour. Remove it from the water, wipe dry, score it several times across both sides, and rub it with a lemon cut into halves. Lay the fish on a drainer over a fish kettle, cover it with cold water and milk equally mixed, add one tablespoonful of salt, let it gradually boil, and then gently simmer for half an hour. In dishing the fish be careful to transfer it from the kettle to the dish without breaking it. Pour a little of the cooking liquor round and serve the balance in a sauceboat.

### Fried Fillets of Sheepshead.

Remove the fillets and dip them in salted milk, and roll them in flour and then in egg and fresh breadcrumbs, and fry them in hot fat. Arrange them on a napkin on a hot dish, overlapping one another, and serve them with Bearnaise, Mayonnaise or Tartare sauce.

### Boiled Skate with Black Butter.

Boil the skate till tender with small quantities of onion, thyme, parsley, bay leaves, pepper, salt and vinegar in the water. Put some fried parsley in the center of a hot dish, and place some black butter around it. Divide the skate into kite-shaped pieces, put them on the butter and serve.

### Baked Fillets of Skate.

Skin the fish, divide it into fillets, and dry them on a cloth. Put the fillets into a saucepan with a lump of butter about the size of a walnut, two slices of lemon and a bunch of herbs. Dredge over them a small quantity of flour, then pour in one pint of milk. Add a lump of salt. When three-fourths cooked, drain the fillets, put them on a baking dish, and bake them in a slow oven until nicely browned. Place the fillets on a folded napkin, garnish with fried parsley and serve with a sauce boatful of mixed herb sauce.

### Skate, Italian Style.

Put a skate into a saucepan with a clove of garlic, one bay leaf, one or two sprigs of thyme, a small lump of butter, two cloves, and salt and pepper; dredge in a little flour, and cover the fish with milk. Boil gently until the skate is cooked, then remove and drain it. Put in with the cooking stock a few boiled button onions, and boil quickly for a few minutes. Sprinkle some grated cheese at the bottom of a deep dish, put the skate on it, place the onions and some fried sippets of bread round it, and strain the sauce over; cover the top with grated cheese, and bake it for fifteen minutes in a brisk oven. When ready, serve the skate in the same dish.

### Stewed Skate with Caper Sauce.

Wash and clean a skate, place it in a saucepan with one sliced onion, a bunch of green onions, two bay leaves, and a small bunch of parsley and thyme; cover the fish with water, add a small quantity of vinegar, season with pepper and salt, and stew it gently until tender. When cooked drain the fish, place it on a hot dish, cover it with caper sauce and serve.

### Baked Smelts.

Clean eighteen or twenty smelts, wipe them very dry, and put them on a baking dish with two tablespoonfuls of cooked fine herbs, one-half wineglassful of white wine, one-half pinch of salt, one-half pinch of pepper, and cover with six whole mushrooms and one-half pint of Spanish sauce. Sprinkle lightly with breadcrumbs and a little warmed butter, place the dish in a hot oven for ten minutes, and serve with the juice of half a lemon, and sprinkle over one teaspoonful of chopped parsley. The smelts can be boned if desired.



### Smelts, Bearnaise.

Split twelve large or eighteen medium-sized smelts down the backs, remove the backbones, rub them with one tablespoonful of oil and season with one-half pinch of salt and one-third of a pinch of pepper. Broil them in a double broiler for two minutes on each side, pour a little over one gill of Bearnaise sauce on a dish, arrange the smelts carefully on top, garnishing with a very little demi-glaze sauce round the dish and serve.

### Smelts, Boulangere.

Clean and dry the fish on a cloth, dip them into very thick cream and then dredge them thickly over with flour forming a paste round them. Put some lard in a fryingpan and when very hot put the fish in and fry them till of a light golden brown. Arrange the smelts on a dish paper or a folded napkin placed on a hot dish, garnish with fried parsley and serve.

### Fried Smelts.

Clean and dry the fish, roll them in beaten egg and then in finely grated bread-crumbs; dredging a little flour and salt over them. Put a good-sized lump of butter into a fryingpan, and when hot put in the smelts and fry them quickly. Drain the fish when richly browned, place them on an ornamental dish-paper or a folded napkin on a hot dish garnished with fried parsley and serve.

### Smelts in Matelote.

Put a chopped onion, a sprig of parsley, two or three mushrooms and a small piece of garlic into a saucepan; pour over them a small quantity of oil and season with salt and pepper. Clean the smelts, put them into a stewpan, pour over one teacupful of champagne and let them simmer gently until cooked. Place the smelts on a hot dish, squeeze a little lemon juice over and serve.

### Smelts Sautéd in Brown Butter.

Remove the gills, clean and wash the smelts, and when well dried roll them in flour. Place a lump of butter in a fryingpan, and when it is hot put in the smelts and brown them, turning when done on one side. Arrange some slices of hot buttered toast on a dish, put the fish on them and serve at once.

### Stuffed Smelts.

Cut off the fins of eighteen or twenty fresh medium-sized Long Island smelts and wash and dry them well; remove the insides without splitting the stomachs open, then stuff them with a fish forcemeat, using a paper cornet for the purpose. Place the smelts on a well-buttered baking dish (silver if possible), and cover them with

one pint of Italian sauce. Place them in a hot oven and bake for eight or ten minutes; remove, squeeze over the juice of a lemon and serve in the same dish.

### Smelts, Toulouse.

Take twelve or fourteen good-sized smelts, remove the bones and then close them up again. Put them in a stewpan with one-half wineglassful of white wine and three tablespoonfuls of mushroom liquor; season with one-half pinch of salt and one-third pinch of pepper and cook over a moderate fire for six or eight minutes. Arrange the smelts on a dish; add to the sauce a dozen button mushrooms, two sliced truffles, six fish quenelles, and moisten with one-half pint of allemande sauce. Thicken with one tablespoonful of butter and pour the sauce over the smelts. Neatly dress the garnishing round the dish and serve with sippets of toast or croutons of fried bread.

### Baked Sole with Wine Sauce.

Clean, trim off the gills and dark skin, and scrape the white side of a large sole; make a deep cut on each side of the backbone, and cut off the fins. Butter well the inside of a grating pan and put in the sole; season with a little pepper and salt, and pour in one pint of French white wine, and bake in the oven for twenty minutes. Put about one ounce of butter into a saucepan with two tablespoonfuls of flour and stir over the fire until well mixed, then add one and one-half breakfast cupfuls of water and a little pepper and salt; stir the sauce over the fire until boiling. When cooked strain the liquor off the sole into the sauce, boil the whole together, and then move the pan to the side of the fire; put in one ounce of butter and one tablespoonful of chopped parsley, and stir it until the butter has melted. Put the sole on a hot dish, pour the sauce over it, and serve.

### Broiled Sole.

Clean and skin a sole, sprinkle both sides with pepper and salt, and squeeze a small quantity of lemon juice over it; dip the sole in warmed butter, cover it well with finely grated breadcrumbs, place it on a gridiron, and broil it over a clear fire, turning it when brown on one side and browning the other. Bone an anchovy, put the flesh into a mortar with a small lump of butter, and pound it, then place it in a small saucepan with one wineglassful of white wine, and the strained juice of half a lemon, and stir it over the fire for a few minutes. When cooked, place the sole on a hot dish, pour the sauce over it and serve.

### Soles, Colbert Style.

Skin and trim the soles and boil them. Blanch the hearts of four heads of endive, put them in a saucepan with a lump of butter, and stir over the fire until hot; then pour over one pint of stock that has been thickened with the yolk of egg beaten

with a little cream, and add three or four poached eggs. Place the soles on a hot dish, pour the sauce over them, and serve.

### Fried Fillets of Sole.

Place a sole in a deep dish, season it with chopped sweet herbs, salt and pepper, cover it with white wine, and leave it to soak for half an hour. A few minutes before serving fillet the sole, dip the fillets in milk, dredge them well with flour, and fry them in lard. When nicely browned, place the fillets on a folded napkin laid on a hot dish and serve.

### Fillets of Soles in Cases.

Put one teacupful of finely minced mushrooms into a frying pan with two tablespoonfuls of chopped shallots and one tablespoonful of chopped parsley, add a lump of butter and season with pepper and salt. Toss the above ingredients over the fire until cooked, then put them by until cold. Fillet the soles, mask one side of them with the above mixture, roll them up, secure them with a piece of thread, place them between two buttered plates and bake them. Prepare some white sauce. Put each fillet into a small paper case, place a small mushroom on the top of each, fill up the cases with the hot sauce, and serve them at once.

### Fillets of Soles, Joinville.

Procure the fillets of three soles, fold and lay them in the shape of a crown, in a well-buttered and flat stewpan, adding half a glassful of white wine and three tablespoonfuls of mushroom liquor, seasoning with half a pinch of salt and pepper and cook for six minutes over a moderate fire; then arrange the fillets on a dish, place at the side of the stove, reduce the gravy to one-half, adding one cooked lobster claw, one truffle and three mushrooms, all of which have been cut julienne-shaped, add to this half a pint of Allemande sauce, stir it thoroughly and pour it over the soles previous to serving, sticking a piece of truffle and a mushroom button into each fillet, also in each one stick a pickled shrimp with head erect, and serve.

### Fillets of Sole, Orly.

Remove the fillets from the soles, place them in a dish with pepper, salt and pour plenty of lemon juice over them, and allow them to soak for thirty or forty minutes. Put the trimmings of the fish into a saucepan with a bunch of sweet herbs and one-half pint of white wine, season with salt and pepper, and boil the sauce till it is partly reduced. Rub some flour over the fillets and fry them in boiling fat. When cooked, drain the fillets, lay them on a folded napkin on a hot dish, garnish with fried parsley, and serve with the sauce in a sauceboat.

### Fillets of Soles, Parisian Style.

Place the fillets of a pair of soles in a saucepan with a finely-chopped onion and one tablespoonful of chopped parsley; cover them with butter that has been melted, seasoning with salt and pepper. Toss the soles about over a moderate fire until cooked, taking care not to allow them to burn. When done arrange the fillets on a hot dish, pour over some Italian sauce and garnish with lemon and parsley.

### Fillets of Soles, Provincial Style.

Fillet two soles and place them in a stewpan with a teacupful of white wine and a small quantity of olive oil; add a little chopped parsley, garlic, nutmeg, salt and pepper, and let them simmer gently by the side of the fire for half an hour. When cooked arrange the fillets on a hot dish, squeeze some lemon juice over, garnish round with some slices of fried onions, and serve.

### Fillets of Soles, Rouennese.

Skin a pair of soles and separate the fillets from the bones, spread them with oyster butter and double them over. Butter a baking sheet, put the fillets on it, squeeze a little lemon juice over, cover with a sheet of buttered paper, and bake in a slow oven. It will require about ten minutes to cook them. Put three-fourths of an ounce of butter into a saucepan with two tablespoonfuls of flour, and stir it over the fire until mixed; then pour in gradually a teacupful of fish stock and continue stirring over the fire until boiling. Mix with the sauce one-half teacupful of cream, some onion juice, cayenne pepper, salt, and two tablespoonfuls of chopped truffles. Arrange the soles on a hot dish, pour the sauce over, and serve.

### Fillets of Sole with Anchovies.

Fry the fillets of a sole in a little salad oil, season them with salt and pepper, and press them between two dishes until cold. Bone and clean four anchovies, and divide each one into four fillets. Cut the fillets of sole into pieces about the same size as the anchovy fillets, mix them together and pile them on a dish. Mix with a teacupful of salad oil, one tablespoonful of tarragon vinegar, and one chopped piccum. Pour the dressing over the fish, and serve it.

### Fillets of Soles with Oysters.

Separate the fillets from the bones of some soles, trim them and fry them in a little butter. Fix a bread croustade on a hot dish, and fill it with oysters mixed with cream sauce. When cooked arrange the fillets round the croustade, pour a little cream sauce over and serve with a sauceboatful of the same.

### Fillets of Soles with Ravigote Sauce.

Place some fillets of soles in a saucepan with a lump of butter, the juice of half a lemon and a little pepper and salt, cook over a slow fire, but do not brown them. Pour two and one-half teacupfuls of white sauce into a saucepan, with one and one-half teacupfuls of white broth, and boil for three or four minutes, keeping it well stirred. Mix a little chopped chervil, parsley and tarragon with two ounces of fresh butter and stir it into the sauce, with two teaspoonfuls of tarragon vinegar, seasoning with salt and pepper and stirring it over the fire for a minute longer. Place the fillets on a hot dish, pour the sauce over and serve.

### Soles, Marechal.

Skin, clean and marinade a pair of soles and fry them plain, having previously dipped them in egg and breadcrumbs. Let them get cold, trim them, brush over with warmed butter mixed with beaten yolks of eggs and salt, cover them with fine breadcrumbs mixed with grated Parmesan cheese; pour a little more warmed butter over, lay them on an oiled gridiron, over a slow, clear fire, and broil for about twenty minutes, turning them over so as to color both sides equally. When done place them on a dish, pour round some more maitre d'hotel sauce and serve.

### Sole, Normandy Style.

Lay a thick-skinned sole in the bottom of a stewpan, having previously buttered the latter, and put in with it about a dozen mussels that have been blanched in boiling water, eighteen or twenty oysters, a chopped onion, a bunch of thyme and parsley, some trimmings of truffles, and a few pieces of butter. Pour in one teacupful each of chablis and broth, season with salt and pepper, place the lid on the stewpan and let the contents simmer until nearly done. Put into a stewpan some trimmings of veal and bacon with some chopped vegetables, pour in one-half pint of broth, mix in a lump of butter that has been worked with a small quantity of flour and boil the sauce for twenty minutes. When three-fourths done put the sole in a dish that will stand the heat of an oven, mix its cooking liquor with the sauce and strain them both in a clean stewpan; then add the beaten yolks of two eggs and stir it by the side of the fire until done and thick. Pour the sauce over the sole, put the mussels, oysters and some sautéed mushrooms on the top, and garnish round the sides with heart-shaped croutons of fried bread. Cover the dish with a sheet of buttered paper, and finish cooking the contents in the oven. When cooked serve the fish in the same dish placed on a large flat dish covered by a folded napkin.

### Paupiettes of Soles.

Skin the soles, then lift the fillets carefully from the bones and trim them. Prepare some whiting forcemeat, spread a layer of it on each fillet, roll them, and

wrap each one in a separate sheet of buttered paper, keeping them in shape by tying a string around them. Bake the paupiettes in the oven. When cooked remove the paper, place them on a hot dish, with a turned mushroom on each, pour over some Allemande sauce and serve.

### Stewed Soles with Oyster Sauce.

Scrape a pair of thick soles, leaving on the skins, and steep them for a couple of hours in a little vinegar, with a dust of pepper and salt over them. Place the soles in a fishkettle with the vinegar and one pint of boiling fish stock, and let them simmer gently for twenty minutes. When cooked, place them on a hot dish, pour over some oyster sauce, and serve.

### Baked Trout.

Scrape and clean about six pounds of trout, draw them through the gills, wash well, and wipe them inwardly. Stuff them with forcemeat, put them into a baking-pan over a quarter of a pound of melted butter; cover over with a little mushroom liquor or a few mushrooms chopped, also with slices of pork, and sprinkle over three or four tablespoonfuls of chopped onions, a can of mushrooms without any liquor, and one tablespoonful of minced parsley; also salt and pepper to taste. Pour over about one-half pint of stock, place the pan in the oven and bake for half an hour, basting frequently with the liquor in the pan. When done, take the trout out, place them on a dish, and serve with a garnish of potatoes.

### Trout, Beyrout.

Clean a large trout, dry it on a cloth, dredge it over with flour, place it on a gridiron over a clear fire and broil it. When done take it off, remove the skin, place it on a dish, pour over beyrout sauce or fish sauce and serve.

### Boiled Trout.

Scale and clean three or four large trout, place them in a saucepan, pour over two breakfast cupfuls of boiling vinegar, which will have the effect of turning them blue, and an equal quantity of white wine, and pour over sufficient water to cover them. Add one onion, stuck with cloves, one carrot, half a bunch of celery, four or five bay leaves, a small bunch of parsley, one teaspoonful of pepper corns and salt to suit the taste; set the saucepan over the fire and boil for about fifteen minutes, with the cover on. When done, remove the fish, drain them, place them on a folded napkin spread on a dish, garnish with parsley, and serve with oil and vinegar, or any fish sauce, in a sauceboat.

## Broiled Trout.

Clean a trout, wipe it carefully, tie it up into shape, cover it over with one tablespoonful of salt, mixed with four or five ounces of butter, and let it remain for three minutes. Then place it on a gridiron, over a clear fire, and broil it gently for fifteen minutes or so. Chop up a well-washed and boned anchovy, stir it up with a little melted butter in a saucepan, add one tablespoonful of capers, one dessertspoonful of vinegar, and a little salt, pepper and nutmeg. When done, put the trout on a dish; boil the sauce for two or three minutes, pour it over the fish and serve at once.

## Broiled Trout with Bacon.

Wash and clean a trout well, slit it down the belly and remove the backbone. Put a strip of bacon in place of the bone, tie the fish into its original shape, place it on a gridiron over a clear fire and broil it. When done place it on a dish, garnish with fried parsley and serve.

## Brook Trout.

All trout should be clean and cooked as quickly as possible after catching, as in consequence of the extreme delicacy of the flesh it soon deteriorates after death. The recipes following this one may be equally applied to all kinds of trout.

## Croquettes of Trout.

Cut off the fillets from two cold boiled trout, divide them into squares, cover them over with chopped onions and chervil, squeeze over a small quantity of lemon juice and roll them up into croquettes, dip them into villeroi sauce, then into egg and breadcrumbs twice so as to have them well covered, plunge them into a fryingpan of boiling fat and fry them to a good brown color. When done take them out, drain, and place them on a napkin spread on a dish and serve with parsley for garnish.

## Fillets of Trout, Aurora.

Cut the fillets from three trout, form them into any desired shape, place them in a sautépan with a little warmed butter, sprinkle over with salt and pepper, and cook them quickly over the fire until they are done, turning them often so as to have them well done on both sides. Place them on a dish, pour over a quantity of aurora sauce, or sauce made red with lobster spawn, and serve without delay.

## Fillets of Trout, Sautéd.

Separate the bones from the fillets, cut each fillet into halves, put them in a buttered sautépan, season with salt and pepper and fry them over a brisk fire. Put one-half pound of lobster butter into a saucepan, with the yolks of four or five eggs, the juice

of a lemon, and a little salt and pepper, and stir all together over a clear fire till well mixed; then pour in one half-pint of melted butter and two teaspoonfuls of essence of anchovy. Stir the sauce till thick and on the point of boiling, then move it off the fire. When cooked place the fillets on a hot dish, strain the sauce through a fine sieve over them and serve.

### Fried Trout.

Choose small trout, wash and clean them well, and cut off their fins. Season one or two tablespoonfuls of flour with salt and pepper, and roll the fish well in it. Put a large piece of lard or clarified fat in a stewpan, and place it over the fire; when the blue smoke rises put in the fish and fry them until nicely browned. When cooked drain them on a sheet of kitchen paper in front of a clear fire, then place them on a hot dish over which has been spread an ornamental dish-paper, or a folded napkin, garnish with fried parsley and serve.

### Trout, Hussar Style.

Scale and clean a trout, draw it by the gills, and stuff it with butter mixed up with finely-chopped sweet herbs. In stuffing great care must be exercised to see that the skin is not broken. Rub the fish well with warmed butter or oil, sprinkle it over well with pepper and salt, put it on a gridiron over a clear fire, and broil it; or it may be put in a dish in the oven and baked. Place it on a dish when done and serve with poivrade sauce, in a sauceboat.

### Trout in Papers.

Take half a dozen trout of one-fourth pound each in weight, and stuff them with fish forcemeat. Oil as many pieces of paper as there are fish, place a slice of salt pork on either end of each piece, lay a trout on top, sprinkle over a little salt and pepper, fold the paper and tie it securely with a string. Cook in a baking-dish in a moderate oven for twenty minutes or so, and serve them in their envelopes, after removing the strings, with any sauce desired in a sauceboat.

### Trout, Venetian Style.

Scale and clean a large trout, wash and dry it well, score it across the back and insert in the openings some butter highly seasoned with minced basil, lemon thyme, chives, and parsley. Put the trout in a dish, pour over salad oil to cover it, and let it remain for half an hour; then remove it, sprinkle over sifted breadcrumbs stirred in with a small quantity of chopped herbs, place it on a gridiron over a clear fire, and broil it for fifteen minutes or so, or until it is done. Place it on a dish and serve with orange sauce in a sauceboat.



### Trout with Remoulade.

Select some medium-sized trout and fry them in butter; when cooked place them for a minute on a sheet of kitchen paper, in order to drain off as much of the fat as possible. Chop in moderate quantities some chives, capers, parsley, chervil, watercress and a small quantity of shallots; then pound these in a mortar and mix in one teaspoonful of French mustard, the beaten yolks of two eggs and one teacupful of salad oil. The oil must be mixed in drop by drop, so that it may incorporate thoroughly with the other ingredients. When the sauce is perfectly smooth mix in a small quantity of chili vinegar. Spread an ornamental dish-paper or a folded napkin over a dish, lay the trout on it, garnish round with parsley and serve with the sauce in a sauceboat.

### Baked Turbot.

Clean and wash a small turbot, place it on a dish, pour over a small quantity of hot butter, sprinkle with a little finely-chopped parsley, powdered mace, salt and pepper, and allow it to remain for an hour. Lift the fish up carefully and place it in a baking dish. Brush it over with egg, then cover with sifted breadcrumbs, set it in the oven and bake. When done remove, put it on a dish and serve with any desired fish sauce.

### Boiled Turbot with Lobster Sauce.

Place a turbot in a fish kettle with a bunch of parsley, a lump of salt, plenty of cold water and the juice of two large lemons. When the water begins to boil move the kettle to the side of the fire and let it simmer until the fish is tender. Have prepared the following sauce: Pick the meat from a hen lobster and cut it into moderate-sized pieces; place the shell and spawn in a mortar with a lump of butter and pound it until smooth, then pass it through a fine hair sieve. Make three-fourths of a pint of butter sauce, put the pieces of lobster in it, and season it with a very small quantity of cayenne pepper. When the sauce boils stir in the pounded mixture and one teacupful of cream, and move the pan to the edge of the fire. When the turbot is cooked drain it well, lay it on a hot dish over which has been spread a folded napkin, place a border of fresh green parsley round the dish and then a circle of quarters of lemon. Serve the fish while hot with the sauce in a sauceboat. The fish does not require much boiling.

### Broiled Trout.

Clean and wipe the fish quite dry, split it down the back and let it soak for nearly an hour in warm butter with chopped sweet herbs, salt, pepper and parsley; then cover it with sifted breadcrumbs and broil it over a clear fire. Serve with lemon juice or orange juice squeezed over.

### Fillets of Turbot with Cream Sauce.

Separate the fillets from the bones of some cooked turbot, skin them, leave till cold, then cut them into collops. Put one tablespoonful of flour into a stewpan with four ounces of butter and one-half teacupful of cream, a pinch of cayenne pepper and a small quantity of glaze ; season to taste with salt, stir the sauce over the fire until it is thick, then remove it to the side and put in the fillets of turbot. Turn the turbot and sauce on to a hot dish and serve. If preferred, the mixture can be served in a vol-au-vent.

### Turbot with Black Butter.

Remove the skin and bones from some cold cooked turbot and cut the fish into nice sized pieces. Put a large piece of butter into a stewpan and boil it until it comes to be of a dark color ; then put in a moderate quantity of finely-chopped parsley and one wineglassful of tarragon vinegar. Season to taste with pepper and salt. Put the fish into the sauce and keep it at the side of the fire until heated through and through. Turn the fish with the butter on to a hot dish and serve.

### Vol-au-Vent of Fish, Normandy.

Prepare a puff paste with one pound each of flour and butter and one ounce of salt. Roll the paste out to a thickness of about three-fourths of an inch, and cut it round to the size of the dish on which it is to be served. Place the flat of paste on a baking sheet, brush it over with beaten egg, and cut a circle through the middle about one-fourth of an inch deep, leaving an edge about one inch wide all round. Bake the paste in a moderate oven, and when cooked lift up the center piece which will have risen ; scoop out the uncooked paste, brush the inside with beaten egg, and place it in an oven for five minutes longer. Prepare a filling of scalloped fillets of soles, mussels, oysters and sliced mushrooms. Mix the cooking liquor of the mussels with some lean veloute sauce, boil it until somewhat reduced, then thicken it with the beaten yolks of two eggs. Mix the sauce with the garnishing, place the cover of paste on, stand it on the dish it was made to fit, and serve.

### Deviled Whitebait.

Wash the fish, drain well on a sieve, dry them in a soft cloth and then drop them on a well-floured cloth, carefully rolling each little fish over in it, so that they shall all be nicely and evenly floured. Put them immediately into a frying-basket, and dip them into extremely hot boiling lard ; hold it there for a very short time, lift the basket out of the lard, and dust the fish over with black pepper and a small quantity of salt ; some cooks dip them again into the boiling lard for a second, remove them, sprinkle with cayenne pepper, and serve.

### Fried Whitebait.

Wash the fish, drain well on a wire sieve, dry them in a soft cloth, and then drop them, when quite dry, on to a well-floured cloth, rolling each fish carefully in it. Put them immediately into a frying basket, dip them into extremely hot lard, hold it there until the fish is crisp, which will be before it browns, take it out while still white, and serve as quickly as possible on a napkin laid on a hot dish, and garnish with fried parsley, and quarters of lemon. Serve with them cayenne, grated lemon peel and thin slices of brown bread and butter.

### Baked Fillets of Whitefish.

Scale some large whitefish, split them, remove the backbone, season the fillets with salt and pepper, and dip them in beaten egg, then in breadcrumbs, and again in beaten egg, then in breadcrumbs, and again in beaten egg. Put a lump of fresh lard in a baking dish, heat it, and then put in the fillets. Bake the fish in the oven for twenty minutes, until they are lightly colored. When cooked, drain the grease off the fillets, place them on a hot dish, garnish with fried parsley, and serve with potatoes and a sauceboatful of parsley sauce.

## Shell-Fish.

### Clam Fritters.

Place some fresh clams into one pan, and the liquor from them into another. Prepare a mixture of broken crackers and flour in equal quantities, and dip the clams first into their own liquor and then into this, repeating this operation three times ; finally dipping them into milk, and then again into the flour mixture. Have prepared some boiling lard, drop in a few clams at a time, let them fry for about five minutes ; then remove them with a skimmer, place them on a strainer, drain away the fat, and they are ready to be served. The pan containing the lard should be so deep that the clams will be covered when put in.

### Scalloped Clams.

Wash thoroughly six or eight good sized clam shells, fill them with clam force-meat, flatten them with the hand, spread over sifted breadcrumbs, smooth with the blade of a knife, and moisten with a little clarified butter. Arrange them on a baking pan and bake until they are well browned, or for about six minutes. Place them on a hot dish, and serve at once, with sprigs of parsley for garnish.

### Steamed Clams.

Scrub the shells of some clams well in water ; then place them in a saucepan without any water, place them over the fire, and cook until the shells open. Remove the clams with a skimmer, pour the liquor into a jar and let it settle. There will be no use in straining the liquor through the finest strainer, but a piece of linen may be used, or if allowed to settle, and care be taken not to move the sediment, the water can be poured off. Remove the clams from their shells, pulling off the thin skin round the edge, and cutting off the whole of the black end with a pair of scissors. Plunge each clam into a small quantity of the liquor, and if at all tough cut that part through. When the water has settled pour it into a saucepan, add the clams and make it hot, though do not allow it to boil. Take out the clams and serve with brown bread and butter, toasted crackers, or on pieces of buttered toast.

### Stewed Clams.

Remove about three dozen small clams from their shells, place them with two ounces of fresh butter into a stewpan, one pinch of chives and one pinch of finely

chopped chervil, adding one-half breakfast cupful of water, so that it may not be too salt; also a small pinch of pepper and two tablespoonfuls of sifted breadcrumbs, and boil for two minutes. Turn all out on to a dish and serve with the juice of half a lemon squeezed over.

### Little-Neck Clams Served Raw.

Wash a number of these clams in water, scrubbing them with a brush, wipe them dry on a cloth, open and cut them clear from their shells. Place five on a plate on the half shells, placing half a lemon in the center of the plate, and serve with crackers and a small dish of finely chopped cold cabbage.

### Soft Clams, Ancient Style.

Take a dozen nice, large, soft clams, wash them well and open them, keeping only one part of the shell with the clam. Put a piece of butter on each clam and plenty of Paprika pepper and a little strip of raw bacon. Put the clams on a roasting pan, which place in a hot oven for about ten minutes and serve it on the pan in which the clams have been cooked.

### Fried Soft Clams.

Thoroughly wash one bunch or one pint of soft clams taken out of their shells in cold water to free them from sand and lay them separately on a towel to dry; have ready a frying kettle about half full of fat and place this over the fire. While the fat is heating, prepare a dish of beaten raw eggs and a platter full of breadcrumbs or cracker dust; roll the clams in the crumbs, then dip them in the beaten eggs; roll them once more in crumbs, and when the fat is smoking hot, place them in it and fry to a golden brown. Take them out with a skimmer, lay them on brown paper to drain off the fat and serve hot. They may be sent to the table with a garnish of lemon cut in quarters or a dish of sliced fresh or pickled cabbage.

### Soft Clams, Newburg.

Thoroughly clean and remove all sand from about forty to forty-five soft fresh clams, place them in a stewpan with one ounce of butter, half a pinch of white pepper, a wineglassful of Madeira wine and a couple of well-hashed truffles, place on the lid and cook gently for about eight minutes; then break three egg yolks into a bowl, add a pint of sweet cream and beat thoroughly for about three minutes, then pour it over the clams, stir gently the clams for three minutes longer and pour them into a hot tureen, sending to table at once.

### Stewed Soft Clams.

Thoroughly wash about three and a half dozen of fresh soft clams so that no sand remains on them after they are opened, lay them carefully on the palm of the left hand, and with the right hand remove the body with care, but nothing more, being cautious not to break it and throwing away all the other parts. When all are prepared place them in a stewpan with one ounce of butter, a small pinch of white pepper, one wineglassful of Madeira wine and two finely-hashed medium sized truffles; place the cover on the pan and cook gently for seven or eight minutes. Break the yolks of three eggs into a bowl, add one pint of sweet cream and beat well for three minutes. Pour this over the clams and toss the saucepan for about three minutes more very gently to thoroughly mix the clams with the cream but not letting the liquor boil again. Neither fork nor spoon should ever be used in mixing them. Pour the whole into a hot dish and serve at once.

### Crabs.

Crabs are in season from April to September, and in May they lose entirely the dryness of flesh for which they are noted during the winter months. The richest flavored crabs are those of medium size, say from six to ten inches in their broadest diameter. They should be boiled alive, being plunged into cold water, and, as the water warms, a handful or so of salt should be thrown in upon them, and when the water has been boiling for twenty minutes or half an hour, according to the size of the crabs, they may be considered sufficiently cooked. If placed in hot water at first, they are apt to throw off their claws by a violent jerk, and then the water would soak into the flesh and make it sloppy. After the salt is thrown in, the scum which rises to the top of the water should be carefully skimmed off. The claws of large crabs should be tied to prevent their opening and pinching or injuring each other. Crabs are usually sold ready boiled, which is, of course, a great convenience to the cook, whose next care is that of selection. The best crabs are always heavy, according to size; the claws and legs should be all on. They should be firm and stiff, and the eyes bright rather than dull. The male crab has larger claws than the female, but less body in proportion, therefore selection should depend upon whether the preference leans to white meat or to the more mellow liver and creamy fat which surrounds it. The female also has a much broader tail than the male.

### Buttered Crab.

Remove the meat from a large boiled crab, cut it up small and mix with breadcrumbs and chopped parsley, having about a third of the bulk of the crab meat. Season and put a few pieces of butter over it; pack it back in the shell, pour over a little lemon juice, cover with a layer of sifted breadcrumbs, place a few more lumps of butter on the top, set in a slow oven and cook until done.

### Crab Croquettes.

Remove the meat from the shells of two medium-sized crabs, and chop it fairly fine. Melt in a saucepan three ounces of butter, and stir into this three ounces of flour. Add gradually one-half pint of milk, stir until it boils, and then allow it to cook for ten minutes; remove the saucepan from the stove, and to the hot milk, flour and butter add the chopped meat of the crabs, one saltspoonful of pepper, one teaspoonful of salt, a small quantity of cayenne (not more than would lie on the end of a small knife blade), mix thoroughly together, turn the whole out on to a plate and let it cool; when it is fairly cold make it into little rolls nearly three inches long, and egg and breadcrumb these by brushing them all over with beaten egg and then rolling in breadcrumbs. Fry them in hot lard or clarified fat for two minutes, or until they are a nice golden brown, allow them to drain on a sheet of paper for an instant and serve on a folded napkin with a little fried parsley for garnish.

### Deviled Crabs.

Put one-half pound of butter into a saucepan with one tablespoonful of flour, and cook together, stirring it continually to prevent its burning; add to it one large tumblerful of rich cream, one boiled soft onion mashed to a paste or pulp, a little grated nutmeg, and season with salt and cayenne pepper. Then put in the crab meat, enough to fill eight crab shells and a raw egg or two, stir all together well and cook until it begins to thicken, which will only take a few minutes; then pour it all on a flat dish and allow it to stand until cold. Now fill the back crab shells with the mixture, egg them over with a brush and cover with grated breadcrumbs or cracker dust. Place them in a bakingpan, put a small lump of butter on top of each, and bake in a slow oven to a light brown color, or fry them in plenty of hot lard.

### Crabs in Shells.

Boil a few crabs, pick out the meat and place the coral on one side. Chop up the meat, add to it one onion, ground ginger, lemon juice, mushroom catsup, salt and pepper; put the mixture into a fryingpan with butter and cook until the butter is absorbed. Pour in a little stock, boil until nearly evaporated, then remove the pan from the fire. Butter five of the crab shells and fill them with the mixture. Grind the coral, mingle it with some breadcrumbs, sprinkle this over the mixture, put a few small lumps of butter on the tops, place the shells in the oven, and bake for a few minutes.

### Minced Crabs.

Place the finely chopped meat of three crabs into a saucepan, pour over one wine-glassful of white wine and one of vinegar, and season to taste with salt, pepper, and cayenne pepper. Cook over a moderate fire for about ten minutes, and add two

ounces of warmed butter, mixed with one boned anchovy, and stir in the well beaten yolks of two eggs. Sprinkle in sufficient breadcrumbs to thicken properly, turn the whole out on to a dish, and serve with parsley for a garnish.

### Crabs, Queen Style.

Pick about a dozen hard-shell boiled crabs into as large pieces as possible; mix them in a salad bowl, with one-half breakfast cupful of sliced celery or shredded lettuce, one-half pinch of pepper, one pinch of salt, one tablespoonful of olive oil, and one and one-half tablespoonfuls of vinegar. Refill six well cleaned shells with the salad, and on each one lay one tablespoonful of mayonnaise sauce; and sprinkle over with chopped hard boiled egg, the yolk separated from the white, some crab or lobster coral, and one teaspoonful of chopped parsley, every article to be used separately in order that each color may be distinct. Serve on a dish with a folded napkin, or ornamental dish-paper.

### Crab Ravigote.

Boil some large hard-shell crabs, after which put them aside to become cold. Then turn them over on the hard shell side and with a sharp knife cut the breast away. Pick the meat off, clean it nicely, being careful not to leave any pieces of shell in it, and season lightly with salt and pepper. Mix with thick remoulade sauce and fill up one of the shells, which has previously been washed clean, with the mixture. The meat of two good-sized crabs so treated will be sufficient to fill the inside of one shell. Cover the meat with mayonnaise and decorate with fillet of anchovy and sliced pickles. Serve on a folded napkin with branches of parsley and quartered lemon.

### Stewed Crabs.

Take eight live crabs and steam for twenty minutes; pick out the meats, put it in a saucepan with one-half pint of milk or cream and stew for fifteen or twenty minutes. Season with cayenne pepper and salt.

### Broiled Soft-Shell Crabs.

Dip some soft-shell crabs into melted butter and season with pepper and salt. Then put them on the fire and broil them until the shells are slightly brown. As soon as they are done serve them hot with melted butter or lemon juice or with a lemon cut into quarters. Slices of hot dry toast may be laid under them

### Fried Soft-Shell Crabs.

Have a dish of cracker dust mixed with a little pepper and on the stove a pan half full of smoking hot fat; beat two eggs, roll the crabs in the crumbs and dip them



in the eggs, then roll them again in the crumbs and put in the hot fat to fry. Take them out with a skimmer, lay on brown paper to free them from grease and serve them while hot.

### Stewed Soft-Shell Crabs with Okras.

Brown in a saucepan with one-half ounce or so of butter a chopped onion, an ounce or more of raw ham cut into dice, half of a green pepper pod, also cut into dice, one-half tablespoonful of salt and one teaspoonful of pepper. Moisten with about one quart of white broth or consommé, add a tablespoonful of uncooked rice, six sliced okras, also a sliced tomato. Allow all these to cook thoroughly for about twenty minutes, and five minutes before serving add the meat of three well-washed, minced, soft-shell crabs.

### Fried Oyster Crabs.

Wash and dry about one and one-half pints of oyster crabs, dip them first in flour, and then in cold milk, and finally in cracker dust or well sifted breadcrumbs. Shake them up well in a colander, and fry in hot fat for two or three minutes. Serve in croustades made of short paste, garnish with parsley, and sprinkle a little salt over before serving.

### Stewed Oyster Crabs, Poulette Style.

Remove all the meat from a pint and a half of oyster crabs, put it into a saucepan, pouring on a little of their liquor, and add to this one ounce of butter, pepper and salt; parboil for three or four minutes, add carefully one breakfast cupful of Hollandaise sauce, stew for two or three minutes longer, but do not boil, add the juice of half a lemon and one teaspoonful of finely chopped parsley; stir gently, and it will then be ready for use.

### Crayfish Boiled in Court Bouillon.

Put some butter in a stewpan, and add a little celery root, onion and leek, all finely minced, place the pan on a moderate fire and fry them. Then add a little white wine, salt, a small bunch of parsley, and a few peppercorns. Boil for seven or eight minutes, and then throw in twenty-five live crayfish; cover over the pan and boil for eight minutes longer. Toss them in the pan a little, remove, place on a strainer to drain, and then on a dish. Strain the liquid, reduce it by boiling to half its original quantity, add a small piece of butter, and pour it over.

### Crayfish, Bordelaise Style.

Place two dozen selected crayfish in a pan with water and a little milk mixed, and allow them to soak for two or three hours; then remove them and place on a strainer to drain. In the meantime make a good mirepoix of vegetables with Bor-

deaux wine, and add to the liquor a bunch of parsley, a slice of raw ham, one small wineglassful of cognac, two or three tablespoonfuls of Madeira and a little salt. Put the lid on the stewpan, place it on the fire, and let boil five or seven minutes; when it is boiling hot throw in the crayfish, and leave for ten minutes, after which pour the liquor through a sieve; reduce it to half, adding slowly one pint of veloute sauce. When sufficiently reduced strain it through a cloth into another pan, and stir in one-fourth pound of good butter, a small piece of crayfish butter, and one tablespoonful of finely chopped parsley. Remove the small claws, put them in a group in the center of the dish, and arrange the bodies round, garnishing all with a few sprigs of parsley. The sauce must be served separately.

### Crayfish Mariniere.

Remove the small claws from a dozen or two of crayfish, place them in a stewpan, and boil with wine until done. Drain off the liquor, allow it to settle, and then pass it through a fine sieve to clarify it. Take an onion, chop it up finely, and fry gently so that it does not color at all. Pour on a little of the crayfish liquor and also a little wine, and boil for three minutes. Next put in a lump of butter worked into some breadcrumbs and finely-chopped parsley to thicken it, and finally add a little cayenne and the juice of a lemon. Place the crayfish on a dish and pour the sauce over.

### Crayfish Patties.

Place two dozen crayfish into a stewpan with a little salt, a few peppercorns, some finely chopped vegetables, a bunch of parsley and a little vinegar or white wine; cover over the pan, place it on a good fire and when the fish have cooled a little remove the meat from the tails and claws and cut it up into small pieces, placing them in a small stewpan and thickening with a little white sauce. When wanted for serving fill a dozen or so of (bouchées) patties with the preparation and garnish with lobster coral and parsley.

### Timbale of Crayfish.

In order to have this dish sufficient for a large party a great number of crayfish are required for it. Having picked out the tails of something like one hundred and fifty crayfish, brush each one over with some warmed crayfish butter. Have ready some very clear savoury jelly and a large timbale mould; warm the jelly to the liquid state, pick up each tail with a larding needle and dip into the jelly; then arrange them neatly around the mould; the jelly will cause them to adhere. When the top is reached (remember the mound will be upside down and should be packed in ice) leave the jelly fixing the tails to set. Pick out all the meat from the claws and bodies and chop up very finely; mix this mince with enough warm jelly to fill the timbale and leave that also to set. When the jelly is firm, dip the mould for an instant in tepid

water, wipe it and then turn the timbale out on to a dish. Garnish with croutons of jelly and an attellette decorated with truffles.

### Edible Snails.

Snails are cleaned by placing them in boiling water with some wood ashes and leaving them until they have thrown their cover wide open which will take about a quarter of an hour; they should then be removed and picked carefully out of their shells with a fork. Put them in a basin of tepid water and leave for two or three hours. Afterwards rub them well in the hands and wash them in several changes of cold water. The shells are put in warm water, scrubbed with a brush and then wiped dry.

### Baked Edible Snails.

Work one tablespoonful of chopped parsley into two ounces of butter, and season with one saltspoonful of salt, one-half saltspoonful of pepper, and a small quantity of grated nutmeg. Put a piece of the prepared butter into each of the shells (there should be about twenty-five shells for the above quantity of butter), then put a snail into each of the shells, and another piece of butter on top. Lay the snails close together in a cast iron pan, the mouths of the snails upwards, and not one upon another; cover the pan so as to render it air tight, and put it into a moderate oven. When the parsley begins to look dark, the snails will be sufficiently cooked. Arrange the snails on a hot dish with a folded napkin, leaving them in their shells, and serve as hot as possible.

### Edible Snails, Bourgoyne.

Take some Bourgoyne edible snails, disgorge them with a little salt for two or three days, wash several times in cold water, strain and place them in a stewpan covering them with water. Add a bunch of sweet herbs, some cloves and whole pepper tied in a cloth, and salt to taste; cook until the snails fall from their shells, empty them, clipping off their tails, and cleaning the shells well. Mix together some shallots, parsley and butter, and chervil chopped very fine; put this into a bowl with an equal quantity of sifted breadcrumbs and one wineglassful of white wine, season to taste with pepper and salt, and knead well. Partly fill the shells with this mixture, replace the snails, and complete the filling with more of the kneaded butter; spread breadcrumbs over, and lay them on a baking dish, the opened part on the top. Brown in the oven for four minutes, and serve on a dish with a folded napkin.

### Baked Frogs' Legs.

Prepare and clean one dozen frogs' legs, put a thick layer of minced mushrooms and sifted brown breadcrumbs in a baking dish, lay the pieces of legs on them, season with salt and pepper. strew a few sweet herbs over, also more sifted crumbs, put two or three small bits of lemon peel on the top, squeeze over the juice of a lemon, and

pour in about one breakfast cupful of brown gravy. Cover the whole with a sheet of buttered paper and bake for half an hour in a moderate oven. When cooked, brown them under a salamander, and serve in the same dish.

### Broiled Frogs' Legs.

Prepare eighteen frogs as follows: Lay the frogs on their backs. Make a long incision from the neck along the side of the belly; make another at right angles across the middle of the belly, dissect cut the entrails and cut away the head, leaving only the back and legs. Skin the frogs and chop off their feet, wash them thoroughly and blanch in scalding salted water. Then lay the hindquarters on a dish and pour over two tablespoonfuls of sweet oil, seasoning with salt and pepper and a little lemon juice. Roll the frogs around several times in this seasoning, place on a broiler and broil for four minutes on each side. Take them off, arrange on a hot dish and serve with a gill of maitre d'hotel sauce poured over.

### Fricasseed Frogs' Legs.

Prepare twelve saddles or hindquarters of frogs as above and put them in a flat-bottomed saucepan with a little butter and a very small quantity of finely-minced shallot. Place the pan on the fire and cook until the butter begins to brown, then pour over a teacupful of sherry, cover the pan and stew for twenty minutes; skim off most of the butter and add cayenne and salt to taste. Put the yolks of four eggs and two tablespoonfuls of cream in the stock to thicken, mixing the eggs in a little of the hot liquor before adding them, and as soon as the contents of the pan show signs of boiling remove it from the fire. Place the frogs on a dish with the legs sticking out all around and the thick part forming a circle in the center; strain the sauce and pour it over them. The wine and eggs are not always used in the cooking.

### Fried Frogs' Legs.

Prepare eighteen frogs' legs and put them in a bowl with a marinade composed of one tablespoonful each of vinegar and sweet oil and salt and pepper to taste. Mix well together in the bowl, immerse them in frying batter, plunge them singly into very hot fat and fry for five minutes. Drain, arrange on a hot dish with a folded napkin and garnish with parsley. Any desired sauce may be served with this dish.

### Stewed Frogs' Legs.

Melt half an ounce of butter in a saucepan on the fire, and in it brown one chopped onion, about one ounce of raw ham cut into dice, half a green pepper pod cut small, half a tablespoonful of salt, and one teaspoonful of pepper; moisten with one quart of white broth or consommé; add a tablespoonful of rice, six sliced gumbos

and one sliced tomato, and cook thoroughly for about twenty minutes. Add a quarter of prepared frogs' legs five minutes before serving. Turn out on a dish and serve. If desired, one green pepper and two tomatoes may be substituted in place of the gumbo.

### Lobster, American Style.

Procure two good sized freshly boiled lobsters and split them, removing all of the meat very carefully, and cut it up into pieces about an inch in length; and have in readiness a pan on top of a range half full of good olive oil, and when the oil has become very hot add pieces of the lobster. Chop very fine one peeled onion, one green pepper, and half a peeled clove, some sound garlic, place it with the lobster and cook for five minutes, stirring all the time; season with a pinch of salt and half a saltspoonful of red pepper, to which add half a wineglassful of white wine. After two minutes' reduction add one gill of tomato sauce and a medium sized peeled tomato, cut into small dice. Continue cooking for ten minutes, gently stirring the while, then pour the whole into a hot dish or tureen and serve.

### Baked Lobsters.

Place a live lobster in boiling fish broth; when it is cooked, drain and split it in half lengthwise, pick the meat out of the tail and claws, cut it in small pieces, and mix in an equal quantity of mushrooms, also cut in dice. Place the coral of the lobster in a mortar with a little butter, pound, and pass it through a fine hair sieve. Put a few tablespoonfuls of bechamel sauce in a stewpan with a little cream and melted glaze, stir over the fire until it is well reduced, then mix with it the pieces of lobster and mushrooms, sprinkle in a little cayenne, and add the pounded coral. Clean the two shells of the lobster, fill them with the preparation, sprinkle bread crumbs on the top, pour a little warmed butter over each, and brown in the oven. Place a folded napkin on a dish, lay the shells on it, and serve at once.

### Boiled Lobster.

Place some water on the fire, and when it is boiling fast put the lobster in, head first, so that it may be killed at once. Place the lid on and let the lobster boil for half an hour. Take it out and leave it until well drained, then wipe off the scum and rub it over with a little piece of butter tied in a cloth.

### Lobster Bordelaise.

Cut some live lobsters into eight pieces, crack the claws without spoiling the shape, put them in a saucepan and cover with white wine, a little garlic, two bay leaves, a small bunch of parsley and thyme, and a little pepper and salt; place the lid on the saucepan and let the mixture boil for twenty-five minutes, stirring often to

prevent burning. When they are cooked take each piece of lobster out, dry in a cloth, and replace them in a clean saucepan. Fry a few slices of onions and shallots in butter, and when they are browned stir in a little flour, cook it, then pour in some of the liquor in which the pieces of lobster were cooked. Stir over the fire for ten minutes, then mix in a teacupful of tomato sauce, a pinch of cayenne, the pieces of lobster, and warm them again. Arrange the lobster on a hot dish in such a way that they will not have the appearance of being cut, put the claws around, pour over the sauce and serve.

### Broiled Lobster.

Take a live lobster, and after it has been boiled split it lengthwise, and pick out all the uneatable parts; open it flat, place two small pieces of butter on it, and dust over with pepper; place the halves of the lobster, just as they were in their shells, on a gridiron, and heat slowly over a fire. When done put them with their shells on a hot dish, garnish with parsley and serve.

### Broiled Lobster Ravigote.

Cut three small raw lobsters each into two equal parts, taking out the gravel from the head, season with salt and pepper, rub with a little oil and broil the pieces for ten minutes. Remove them from the fire, take the meat from the heads of the lobsters, put them in a salad bowl with half a pint of ravigote butter and mix them well together; take the rest of the meat from the lobster, dip it in the sauce and return it to the shell; then replace and warm it again for a few minutes in the oven and serve on a folded napkin, garnish the shells with parsley and serve the sauce in a boat.

### Buttered Lobster.

Pick out all the meat of a lobster and mince it finely, mix it with the coral and green inside, two tablespoonfuls of vinegar, a quarter of a pound of fresh butter and one saltspoonful each of cayenne and made mustard; place this in a stewpan with the chopped meat over the fire till thoroughly hot. Cut in quarters some lettuce, arrange them on a dish, pour in the hot lobster, put some quarters of hard boiled eggs on the top and serve at once.

### Lobster Cream.

Pick the meat from a boiled lobster and chop it small; place it in a saucepan, season to taste with salt and pepper and a small quantity of grated nutmeg; moisten with half a tablespoonful of vinegar and one teaspoonful of sherry, stir it over the fire until hot, then dredge lightly with flour and add two ounces of butter and a teacupful of cream. Stir the mixture while it is boiling and let it cook for ten minutes. Wash the body shell of the lobster and dry well, then pour the mixture into it. Place the lobster on a fancy dish and serve it while very hot.

### Lobster Croquettes.

Carefully pick the meat from a lobster, mince finely, and mix it with one heaped teaspoonful of finely grated breadcrumbs, two tablespoonfuls of thick cream, the strained juice of one lemon, one teaspoonful of anchovy sauce, a little grated nutmeg, pepper and salt, and stir over the fire until it is very hot. Then take it off, mix in the beaten yolk of one egg and leave until cold. Shape the lobster preparation into little balls, brush over with beaten eggs, plunge them into boiling fat and fry. When they are cooked, drain and arrange them on a hot dish, garnish with fried parsley and serve.

### Curried Lobster.

Take the meat from some small lobsters and place it in a saucepan with one teacupful each of gravy and cream, and half a blade of mace. Mix two teaspoonfuls of curry powder with one teaspoonful of flour, and one ounce of butter, put in with the lobster and simmer at the side of the fire for an hour. After it is done add some lemon juice and a little salt. Turn it on to a hot dish and serve.

### Lobster Cutlets.

Take out the meat from a large hen lobster or two small ones, place it in a mortar with some of its coral, and pound, mixing with it a little powdered mace, grated nutmeg, salt, pepper, and cayenne; beat the yolks of two eggs and the white of one together with a teaspoonful of anchovy sauce; then mix them with the above ingredients. Roll out, sprinkle a little flour over, and form it into the cutlets; dip a paste brush in beaten eggs, brush the cutlets over, roll them in breadcrumbs, and fry in boiling butter. Put one pint of melted butter in a saucepan with the coral and a teaspoonful of anchovy sauce, and make it hot. When the cutlets are browned, drain, arrange them in a circle on a hot dish, pour the sauce in the center and serve.

### Deviled Lobster.

Put three minced shallots in a stewpan with two ounces of butter and the brown meat of the crab; fry until the shallots are lightly browned, then pour in half a pint of milk, add half a tablespoonful of chutney, and season with salt, pepper and a small quantity of cayenne. Stir the whole over the fire until it is thick, then put in the lobster chopped. Have a metal table shell, fill it with the lobster mixture, strew a layer of grated breadcrumbs over the top, baste with three tablespoonfuls of warmed butter and brown in the oven. When done place the shell in the middle of the dish and garnish with parsley.

### Lobster Fricassee.

Partially boil some lobsters. Pick the meat out of the claws and tails and cut them into small pieces, put it into a saucepan with two breakfast cupfuls of bechamel

sauce and let the contents stew gently for several minutes. Strain the juice of half a lemon into the fricassee, turn it on to a hot dish and serve at once.

### Fried Lobster.

Take the meat out of the tails and claws of a lobster and sprinkle with salt and pepper. Dip a paste-brush in beaten egg, and brush the meat with it, then roll it in breadcrumbs, and after they have dried on it repeat the operation. Place it in a frying basket, plunge it in boiling fat and fry until it is brown. Drain and place the lobster on a hot dish and serve with a sauceboat of tartar sauce.

### Lobster Fritters.

Chop the meat of a lobster and a few skinned prawns, put them in a stewpan with a lump of butter and place on the fire until they are hot. Roll out some good paste, cut it into rounds with a cutter, place them in a flat stewpan with boiling lard, and fry until they are nicely browned; drain, pile some of the lobster mixture on each, arrange them on a hot dish, garnish with parsley and serve.

### Lobsters in Casserole.

Cut the tails of some boiled lobster into scallops, and place them in a circle in a silver casserole. Fry some chopped shallots in a little butter for a few minutes, then pour in a little sherry wine and finish cooking. When they are done pour over the shallots some Spanish sauce and tomato purée, mixed in equal quantity, stir and boil for five minutes, and dust in a little cayenne pepper. Cut the meats of the lobster claws in small dices, put in the center of the casserole, pour over the sauce, stand the casserole in the oven for ten minutes to warm the lobster and serve.

### Lobster in Shells.

Cut an equal quantity of lobster meat and mushrooms into dice. Boil some veloute sauce, together with some essence of mushrooms till properly reduced. Then thicken it with fresh butter and lobster butter in equal proportions, and mix in the lobster and mushrooms. Fill some table shells with the preparation, sprinkle breadcrumbs over the top, pour over a little warmed butter, and bake in a hot oven until browned. Place the shells on a hot dish and serve.

### Lobster, Newburg.

Pick all the meat from the shells of two good sized freshly boiled lobsters, and cut it into one-inch pieces, which place in a saucepan over a hot range together with one ounce of fresh butter, season with a pinch of salt and half a saltspoonful of red pepper, two medium-sized truffles, cut into dice-shaped pieces, after cooking for five



minutes add a wineglassful of Madeira wine; reduce one-half, say about three to four minutes, then have in readiness three egg yolks in a bowl with half a pint of sweet cream, and beat well together, adding this to the lobster, gently stir for two minutes longer until it becomes thick, pour into a hot tureen and serve.

### Lobster on Skewers.

Take a freshly boiled lobster, cut it into squares, lay them in a bowl to season, with salt, a pinch of pepper, half a pinch of nutmeg, and a tablespoonful of Worcestershire sauce; mix these ingredients well together. Have six skewers and arrange on them first a piece of lobster, then a mushroom, another piece of lobster, then another piece of mushroom, and so on. Lay them on the broiler and broil for eight minutes. Take them off, dress on a hot dish on six slices of broiled bacon, pour over a gill of maitre d'hotel butter, and serve while they are very hot.

### Lobster Patties.

Take the flesh from the shell of a boiled lobster, cut it into small pieces, and put them into a saucepan with some lobster sauce. Prepare some puff paste, give it six turns, then roll it out flat on a floured table. With a fluted cutter cut out some rounds, place them on a baking dish, lay them on ice for ten minutes, then brush them over with a paste brush dipped in beaten egg. With a plain tin cutter cut through a third of the thickness of the paste, dipping the cutter in warm water every time; this will form the cover when baked. Place the patties in a quick oven and bake them. When they are cooked lift off the inner circle of the patties, scoop out a little of the soft paste inside, and smooth over the surface. Have the lobster warmed, turn it into the patties, and put on the covers. Arrange them on a fancy dish, and serve while they are very hot.

### Lobster Rissoles.

Make a batter of flour, eggs and milk, allow to each egg one teaspoonful of flour and two tablespoonfuls of milk. Pound the coral of a boiled lobster with the yolks of two hard boiled eggs until smooth; chop the meat of the lobster up fine, season with pepper, a little pounded mace and salt, and mix with it the pounded coral and egg. When the batter is well beaten and smooth, mix the lobster into it until stiff enough to make into rolls. Fry them in salad-oil and serve either hot or cold on a folded napkin. If served cold, garnish with fresh parsley, if hot, with fried parsley.

### Scalloped Lobster.

Select a nice fresh hen lobster and pick out all the flesh; place the spawn in a mortar with two ounces of butter and pound until smooth, then pass it through a fine hair sieve. Mince the flesh of the lobster, and season with pepper, salt and a mod-

erate quantity of spice and a little cayenne pepper. Put the mince into a stewpan with one-half tablespoonful of finely chopped parsley, the strained juice of a lemon, a small lump of butter and two or three tablespoonfuls of thick cream. Stir the mixture with a wooden spoon over the fire until very hot, then stir in the pounded spawn. Fill some scallop shells with the mixture, levelling it smoothly over the top, sprinkle over plenty of grated breadcrumbs and put a few small pieces of butter on them. Place the scalloped lobster in the oven and bake until nicely browned. Serve on a folded napkin.

### Stewed Lobsters.

Remove the claws from four or five freshly boiled lobsters and split them in two lengthwise; pick the meat from the tails to trim it and arrange the pieces in a circle on a hot dish, placing the claws in the center. Put one-fourth pint of melted meat glaze in a small saucepan with two tablespoonfuls of sherry wine; boil, and then move the saucepan to the side of the fire. Mix three tablespoonfuls of breadcrumbs with six tablespoonfuls of butter, a little chopped parsley and a little cayenne. Add this gradually to the meat glaze mixture so as to thicken it; mix with this the creamy part that is taken from the body of the lobster, pounded, passed through a sieve and worked up with two tablespoonfuls of vinegar. Pour this sauce over the lobster and serve at once.

### Stewed Lobster Bordelaise.

Add to one wineglassful of red wine in a stewpan one chopped shallot and half of a small carrot, cut into exceedingly small pieces. Boil for five minutes, put in the meat from two boiled lobsters, cut into pieces, which should weigh about one and one-half pounds, one pinch of salt, one-third pinch of pepper, and a very little nutmeg, and finally one-half pint of veloute sauce. Stew well together for five minutes and serve very hot.

### Lobster Vol-au-Vent.

Rub together four tablespoonfuls of butter and one and one-half tablespoonfuls of flour. Pour on this by degrees one pint of boiling white stock, boil up, and add the juice of half a lemon, a little salt, a few grains of cayenne, the yolks of two eggs beaten in a little cold water, and the meat of two small lobsters cut into dice. Stir over the fire for one minute, fill a vol-au-vent case, place the cover on and serve.

### Fried Mussels.

Pick some mussels out of their shells: remove their beards, dip them in milk, cover with breadcrumbs well seasoned with salt and pepper, and fry in a fryingpan until they are of a light brown color, place them on a dish in a warm place, pour a little of their liquor in a pan, add a little pepper and salt, if required, and sprinkle in a few breadcrumbs, and then add a little butter. When it is quite hot pour it over

the mussels and serve at once. The mussels may be previously pickled, but it is not necessary.

### Mussels in Shells.

Procure some small mussels, they being the most delicate, scrape the shells and wash them in several waters, to remove all the grit. Put the mussels in a stewpan with one sliced onion, a small bunch of parsley, and one pint of French white wine; season with pepper and salt, stand the pan over the fire till the shells open, when the mussels will be done. Take them out of their shells, clean thoroughly, and cut them into halves; strain the cooking liquor of the mussels into another saucepan, mix with it an equal quantity of veloute sauce, and boil until reduced to about half of its original quantity. Thicken the sauce with a lump of butter or a liaison of two yolks of eggs, stirring by the side of the fire and not allowing it to boil after the eggs are added; put the mussels in the sauce with one tablespoonful of chopped parsley. Fill some silver shells with the above mixture, cover with finely grated breadcrumbs, put a small bit of butter on the top of each, and brown in the oven; when cooked, arrange the shells on an ornamental dish paper or a folded napkin that has been placed on a hot dish, garnish with neat sprigs of fried parsley, arranging it here and there between the shells, and serve.

### Mussels, Matelote.

Wash and clean some mussels, put them into a saucepan over a clear fire, and toss or hustle them until the shells open. Turn the mussels into a colander placed over a pan, so as to save all their liquor, and remove the half shells, beards, etc.; put two tablespoonfuls of chopped shallots and a clove of garlic into a saucepan with a little butter, and fry without letting them take color; put in the mussels, pour over one wineglassful of wine and the mussel liquor, place the pan over the fire, boil for a few minutes, thicken with a piece of butter kneaded with finely minced breadcrumbs, parsley and a little cayenne, and toss the pan for a little while longer until all the butter is melted. Put them in a metal dish, pour over the liquor, stand in another dish, garnish with fried parsley, and serve very hot.

### Mussels, Poulette Style.

Take some mussels that have been hustled or plainly cooked, remove the half shell that does not contain the fish, take off the beard and weed, remove any young crabs there may be, and put them on a dish either piled up or packed closely together. In the meantime prepare a little melted butter, made with the mussel liquor instead of water and a good quantity of butter, and sprinkle over a little pepper and sufficient vinegar to give it a sharp taste; make this mixture hot, pour it over the mussels and serve at once. Nutmeg, macc, or chopped parsley and chives may be added to the sauce if desired to heighten the flavor.

### Scalloped Mussels.

Put some mussels into a saucepan and toss them over a quick fire for a few minutes until the meat will come away easily from the shells. Take out the beards, weeds, etc., remove the fish from their shells, squeeze all the liquor out of them, and add to it that which came from them while being cooked : strain it into a saucepan, put in the mussels and warm them up, adding a little flour, butter, grated nutmeg and pepper ; care must be taken not to let them boil and not to use any salt, as they generally contain sufficient. Clean some scallop shells, cover them with breadcrumbs, put a layer of the mussels over it, then another layer of breadcrumbs and another of mussels ; moisten them with a few tablespoonfuls of the liquor, put a layer of crumbs on top, place on it a few pieces of butter, scatter over a little dried parsley, and put them in an oven to cook until they are a bright brown. They may be browned in a salamander instead of the oven, if desired, and must be served hot.

### Stewed Mussels, Marinier.

Steam three dozen mussels in a saucepan for about ten minutes, without any water. Take them out, remove half of their shells, put them into a saucepan with two ounces of fresh butter, a small quantity of chives and finely-chopped chervil, a very little pepper and a teacupful of finely-sifted breadcrumbs ; pour over one-half breakfast cupful of water and boil for two minutes longer. Turn the whole into a dish, squeeze over the juice of one-half of a lemon, and serve. The mussels should be arranged in the dish with the half shells downwards. Garnish with parsley and quarters of lemons.

### Mussels, Villeroy.

Wash and thoroughly cleanse some mussels, changing the water five or six times, if necessary, and remove the sinewy strings that are to be found inside, put them into a saucepan, pour over a wineglassful of white wine, toss them over a fire until the shells open, then turn them into a colander over a pan and let them drain. Pull them out of their shells, and when they are cool dip them into a little villeroy sauce ; arrange on a baking sheet, and when the sauce has cooled sprinkle them over with breadcrumbs, repeating it to have them thoroughly covered. Plunge them into a fryingpan of boiling fat, fry to a light brown color, then take them out, drain, put them on a napkin on a dish, and serve with a garnish of fried parsley.

### Oysters.

Oysters are in season eight months in the year, the four "close" months being May, June, July, and August; the other months having the letter "r" in their spelling, accounts for the saying that oysters are in season when there is an "r" in the month. The oyster (*ostrea edulis*) is found on almost every coast, being especially

cultivated in certain localities, and yielding enormous crops, as it is estimated that one oyster alone produces in one year from three to four thousand young. The system of cultivation has been brought to great perfection, and the superior kinds of oysters are carefully preserved from contamination with inferior sorts. Of the numerous kinds of oysters sold in our markets, it is only necessary to state that those possessing the smallest, smoothest and cleanest looking shells, from the high class native, down to the lowest types, are the best flavored. For serving plain, no oyster excels the blue points, but for cooking a coarser and cheaper kind may be used with almost as good results. Oysters must be kept alive, and as they are liable to fret and waste in substance while in captivity, they require frequent change of water, and occasional feeding or fattening as it is called. The following is the system usually adopted: Take some fresh oysters, put them in a tub of water, wash or scrub them with a birch or heather broom until they are quite clean, then lay them in an earthenware pan with the flat shell upwards; sprinkle them with flour or oatmeal, and cover with salted water (quite as salt as sea-water), bay salt being the best for this purpose. Change the salt water every day and sprinkle the oysters with oatmeal or flour, and they will fatten. Sometimes it is necessary to preserve oysters for culinary use, especially in localities where they are scarce or the supplies insufficient. When this is the case, the following will be found an excellent method of preparing them so that they will keep good, although not fresh, and be always ready for use.

Clean the oysters thoroughly, put them in a large saucepan with some sea-water, the juice of half a lemon, and some grated nutmeg. When the water is on the point of boiling move the saucepan off the fire, and leave the oysters in the liquor till the following day. Put them into stone or earthenware jars, pour over some clarified butter, and when cold, cover and tie the jars down; keep them in a cool place. Oysters should be kept in a very cold place, and should be thoroughly washed before they are opened; they should, according to the French custom, be opened on the deep shell so as to preserve their liquor; it is then advisable, if possible, to lay them on a bed of finely chopped ice for an hour or so before serving; this improves the flavor greatly, but they must not be left on the ice much longer, for after that time they will begin to lose flavor, instead of gaining it.

### Oysters, American Style.

Place in a sauce bowl one heaped teaspoonful of salt, three-fourths teaspoonful of very finely ground white pepper, one medium sized fine, sound, well peeled shallot, one heaped teaspoonful of chives, and one-half teaspoonful of parsley, all very finely chopped. Mix lightly together, and then pour in one teaspoonful of olive oil, six drops of Tobasco sauce, one saltspoonful of Worcestershire sauce, and lastly one gill (or five and one-half tablespoonfuls) of good vinegar. Mix it thoroughly with a spoon, and it is ready for use. A teaspoonful should be poured over each oyster just before eating.

### Baked Oysters.

Put in a small lined stewpan a quarter of a pound of butter and one teacupful of cream, stirring them well over a fire until thoroughly mingled. Add one wineglassful of wine, one tablespoonful of anchovy sauce and a small quantity each of cayenne pepper and grated lemon peel, and continue stirring over the fire until hot. Pour half of this mixture into a dish and lay the oysters on it. Strew Parmesan cheese and breadcrumbs over, with a little salt and pepper, pouring on the remainder of the cream and butter, with another thin layer of crumbs and cheese on top. Bake until nicely browned in a brisk oven and serve while hot.

### Baked Oysters in their Shells.

Open some oysters, remove the beards and dip them first in beaten egg and then in finely grated breadcrumbs that have been seasoned with pepper, salt and grated nutmeg. Place the oysters in their lower shells, put a small piece of butter on each, and bake for a few minutes in a brisk oven. When ready, place the shells with the oysters on a dish, squeeze a small quantity of lemon juice over each, and serve.

### Baked Oysters on Toast.

Beard two dozen fine oysters, put their beards and liquor into a stewpan, and let them simmer for a few minutes. Butter some toasts thickly on one side, lay them buttered side downwards on a dish that will stand the heat of the fire and put the oysters on top. Strain the oyster liquor and mix with it one ounce of butter in small bits, season to taste with salt and a small quantity of cayenne pepper and pour it over the oysters. Place the dish in a brisk oven for a few minutes, then take it out and serve the oysters very hot with a plate of cut lemon.

### Oyster Bouchees.

Blanch two dozen oysters and turn ten mushrooms, cut both into small pieces, put them into a saucepan with some white sauce and stir over the fire till hot. Prepare some puff paste, giving it six turns, roll it out to about one-fourth inch in thickness, and with a fluted tin cutter, about two inches in diameter, cut eighteen rounds out of the paste. Arrange the pieces of paste on a baking sheet, let them rest on ice for ten minutes, then brush over with beaten egg, and with a plain tin cutter one and one-fourth inches in diameter cut through the center of each bouchee to about one-third of the thickness of the paste. Bake the bouchees in a quick oven, and when cooked lift off the inner circle of the paste and hollow them out inside. Fill the bouchees with the salpicon of oysters and mushrooms and replace the covers. Place a folded napkin or an ornamental dish-paper on a hot dish, arrange the bouchees on it, garnish with fried parsley and serve.

### Broiled Oysters.

Take some fine large-sized oysters, lay them on a soft cloth to dry, pepper over, and then place them on a well buttered gridiron over a clear fire and leave till thoroughly hot. Lay them then on slices of well buttered toast cut rather thin and serve while hot.

### Broiled Oysters, Breaded.

Take freshly opened oysters and an equal quantity of bread and cracker crumbs, flatten them on a well greased broiler and broil for two minutes on each side. Salt slightly and arrange on the toast, then lightly glaze them over with maitre d'hotel sauce and serve.

### Broiled Oysters, in the Shell.

Put a couple of dozen large oysters on a gridiron over a moderate fire, with the flat shell uppermost; when done they will open. Keep the liquor in the shells and serve hot.

### Oyster Cocktail.

Open half a dozen small oysters and drop them with the juice into a wine glass; add a little lemon juice, three drops of Tobasco sauce, a teaspoonful of Worcestershire sauce and one dessertspoonful of tomato catsup, stir well and serve. Horseradish may be served on the side.

### Oyster Cromeskie.

Scald the required number of oysters in their own liquor and put them between slices of bacon cut very thin. Two oysters are quite sufficient for one slice of bacon. Roll the bacon over and fasten the oysters in with a small skewer. Fry them to a nice brown, place them on a dish and serve hot.

### Oyster Croquettes.

Blanch six dozen oysters, trim and chop the meat into small pieces, put these into a saucepan with one-third the bulk of mushrooms cooked and cut into small pieces. Set one pint of bechamel sauce in a saucepan over a clear fire, reduce it, stirring frequently, add a few tablespoonfuls of the oyster liquor and a little cream. When it is well reduced and begins to froth, add a liaison made of the yolks of three eggs to thicken it, and lastly add a small quantity of butter. Stir in the oyster mixture, turn it out into a basin, and let it get quite cold, placing the basin if necessary on ice. Take out small quantities, about the size of an egg, roll them on a board sprinkled with breadcrumbs, make them round with spoons, and dip them first into well beaten egg and then into breadcrumbs. Have ready a fryingpan of boiling fat,

plunge them in a few at a time, and when they are done and of a good color take them out, drain, arrange them on a napkin spread over a dish, and serve with a garnish of fried parsley.

### Oyster Croustade.

Beard and cut some oysters into halves and put in a stewpan with their strained liquor, one wineglassful of white wine, and a moderate quantity of gravy; season to taste with salt, pepper, and a small quantity each of grated lemon peel and pounded mace. Stew them gently, and when done place in them about one ounce of butter in small lumps. Cut off the tops of some small French rolls, scooping out the crumb, and put them into a stewpan of boiling butter, and fry until crisp and brown. Rub the crumbs of the rolls up finely and fry them also. Drain the rolls and fill them with the oyster mixture, placing on a hot dish with the crumbs around it, and serve.

### Curried Oysters.

Peel and cut into thin slices a moderate sized Spanish onion; put a lump of butter into a stewpan, place it over the fire, and when the butter boils put in the onion and fry it until nicely browned. Next stir in three tablespoonfuls of curry powder, add more butter if necessary, and mix well over the fire. Pour in gradually a sufficient quantity of broth, put the lid on the pan and let the whole boil up. Grate a cocoanut and peel and chop a very sour apple, or, instead of the apple, a few tamarinds would be best if they could be obtained; put them into the stewpan with the other ingredients, and boil the whole slowly until the cocoanut is tender. Mix two tablespoonfuls of flour smooth with a little water, and stir it into the above mixture; season to taste with salt, stir and boil for five minutes. Put two or three tomatoes, freed from their seeds, into a stewpan with a hundred oysters and their liquor, also the milk of the cocoanut. Stir them occasionally, and stew slowly for a few minutes. Add this to the former mixture. Squeeze in the juice of half a lemon, turn the curry on to a hot dish, garnish with croutons of fried bread, or sippets of toast, and serve with a separate dish of rice.

### Oyster Fricassee.

Open and beard some oysters, put them into a stewpan with their own liquor, one ounce of butter and the strained juice of half a lemon; season them with a small quantity each of cayenne pepper and grated nutmeg and let them simmer gently by the side of the fire for a few minutes. Do not cook them too much or they will shrivel up. Beat the yolks of three eggs together with three tablespoonfuls of sherry, strain and pour in with the oysters. Toss the whole over the fire for a minute, then turn them on to a dish and serve.



### Fried Oysters.

Select large oysters and drain them; mix one tablespoonful of flour smoothly with one-half teacupful of milk, grate some stale breadcrumbs on a sheet of paper and season with salt and pepper; roll the oysters first in the paste and then in the breadcrumbs, covering well but touching them as little as possible. Lay them on a plate and leave them for several minutes. Beat one or two eggs thoroughly, roll the oysters in it one at a time, then roll them again in the seasoned breadcrumbs. Put a large lump of lard in a frying pan over the fire and when blue smoke arises put in the oysters and fry them until nicely browned. Take each oyster as it is cooked out of the fat and lay it on a sheet of paper in front of the fire to drain. Spread a folded napkin or an ornamental dish-paper over a hot dish, pile the oysters upon it, garnish with fried parsley and serve.

### Fried Oysters and Bacon.

Open and remove the beards from one dozen oysters, cut as many thin slices of bacon as there are oysters, trim neatly and lay an oyster on each, rolling them up and fasten with a skewer. Fry each roll carefully and nicely. Cut as many rounds of bread about a third of an inch thick and two inches in diameter as there are rolls of bacon, toast them evenly on both sides and butter them. Spread a folded napkin or fancy edged dish-paper on a hot dish, place the pieces of toast upon it with a roll on each, garnish with fried parsley and serve.

### Fried Deviled Oysters.

Take one pint of oysters or sufficient to make a good dish, wipe them dry and lay them on a flat dish; cover with butter well-warmed and mixed with cayenne pepper and lemon juice, turn them over and over in this mixture for ten minutes, then roll them in a paper of rolled crackers or sifted breadcrumbs; dip them into beaten egg and again roll them in the crumbs, fry them in boiling lard and butter mixed and serve as hot as possible.

### Fried Oyster Patties.

Make some good puff paste, roll it out rather thin and cut it into round pieces. Chop some oysters, mix them with some chopped hard boiled egg, a little chopped parsley and a little grated lemon peel; add a seasoning of pepper, salt and a little pounded mace, moisten the mixture with cream and a little oyster liquor, then put a good spoonful on each piece of paste, fold it over, moisten the edges with a little cream and press them together. Brush the patties over with the yolk of an egg and fry them for fifteen minutes.

## Fried Truffled Oysters.

Chop six ounces of the cooked breast of a fowl and three ounces of raw fat salt pork, put this into a mortar with a little pepper and pound it. Chop a few truffles the size of peas and mix in. Put four dozen oysters on a cloth and with a sharp knife inserted at the edge of one of them make an opening up and down inside, but not to make the hole too large and fill them with the mixture. Put them when all done into a basin of flour, coat them well over, dip them into well-beaten egg, plunge them into a fryingpan of boiling fat and fry to a light golden color. Remove, drain on a cloth in a slow oven, sprinkle over with salt, arrange them on pieces of toast on a dish and serve.

## Oyster Fritters.

Separate the yolk and white of an egg, beating the yolk well and mixing with it two tablespoonfuls each of ground rice and salad oil, three-fourths of a tablespoonful of vinegar, and a small quantity of cold water. Mix smoothly and allow the batter to stand for half an hour. Open and beard the oysters, whisk the whites of the eggs to a stiff snow, and mix them in lightly with the batter. Then place a large lump of clarified fat in a flat stewpan over a fire until it boils. Take the oysters, one at a time, in a tablespoon and fill it with the batter, pouring it into the boiling fat. Fry until nicely browned, then drain well, spreading on a folded napkin or ornamental dish-paper over a hot dish, pile the fritters in the center, garnish with cut lemons, and serve with a plate of thin slices of brown bread and butter.

## Oysters in Cases.

Open and blanch a couple of dozen medium-sized oysters in a saucepan with one wineglassful of white wine and half an ounce of butter, and season with a pinch of pepper and a little nutmeg. Cook for five minutes, and add one pint of well reduced veloute sauce; cooking for another five minutes, and adding half an ounce of crayfish butter and stirring occasionally. Fill the cases with four oysters each and the garnishing equally divided. Sprinkle over a little fresh breadcrumbs, and arrange them on a toasting pan. Spread a little butter over each patty, and place in a moderate oven for five minutes. Have a hot dish at hand with a folded napkin spread over it; place the patties on it and serve.

## Oysters, Indian Style.

Put one-half tablespoonful each of curry powder and flour in a small saucepan; mix in gradually a teacupful of cream, one tablespoonful of finely chopped onion and a small quantity of finely chopped apple, season to taste with salt and pepper, and stew the whole gently for twenty minutes, stirring occasionally. Put a teacupful of well washed rice in a saucepan of water and boil until tender. The rice should be

quite dry when cooked. Put a dozen oysters in the sauce, add a little lemon juice, and leave until hot. Make a wall of the rice on a hot dish, and pour the oysters in the center. Serve while very hot.

### Oysters in the Shell.

Put a dozen or so of large oysters on a gridiron over a moderate fire with the flat shell uppermost ; when done they will open. Preserve the liquor in the shells with the oysters and serve them hot.

### Oyster Patties.

Turn a couple of dozen oysters into a basin with their liquor. Put one ounce of butter into a saucepan and work it together with a tablespoonful of flour into a smooth paste ; when warm add a little mace, cayenne, and salt, and pour in gradually three tablespoonfuls of cream. Boil for a few minutes and pour in the strained liquor from the oysters, add the oysters last, and boil for a couple of minutes longer. Line some small patty pans with some thin puff paste, put a quantity of rice in each to keep them in shape, cover the top with more of the paste and bake in a brisk oven. Take them out, remove the top, empty out the rice, fill them with the oysters and a little of the liquor, cover and serve.

### Oyster Pie.

Line a pie dish with puff paste, and fill it with slices of stale bread ; butter the paste that covers the edge of the dish, lay a cover of puff paste over the pie, press the edges very lightly together, trim them, and bake quickly in a hot oven. Meanwhile drain the liquor from one quart of oysters and chop them fine with a sharp, thin bladed knife. Blend a teaspoonful of corn starch in a very little cold milk, pour over it one-half pint of boiling milk or cream, put it over the fire in a saucepan, stir till it thickens, and then add one ounce of butter ; when the butter has been well mixed in, season the chopped oysters with salt and pepper, stir them into the thickened milk, let simmer (stirring all the time), for five minutes, and then take from off the fire. When the bread pie is baked remove from the oven, and while still hot carefully take off the upper crust ; remove the bread, and fill the dish with the thickened cream or milk and chopped oysters, replace the top crust, put the pie again in the oven till it is thoroughly hot and then serve.

### Oyster Poulette.

Place thirty-six freshly-opened oysters in a saucepan with a little of their own liquor, one ounce of butter, half a pinch of salt and pepper and parboil for three minutes, adding half a pint of hollandaise sauce ; stew well together for two minutes longer, but without letting the liquor boil, add one teaspoonful of chopped parsley and the juice of half a lemon, stir slightly and serve very hot.

## Scalloped Oysters.

Strain the oyster liquor, rinse the oysters in it, then plump and beard them. Measure the liquor and add to it an equal quantity of rich white sauce; if this does not thicken it sufficiently add one teaspoonful of flour, rubbed into a small piece of butter, stir over the fire until pretty hot, stir until it boils and boil ten minutes, stirring occasionally. Put in the oysters and keep them nearly simmering for three minutes, then put them into their shells with a little of the sauce, put a layer of sifted breadcrumbs on them, pour over this a little clarified butter and brown them in the oven.

## Spiced Oysters.

Take a hundred fresh oysters, put them into a large earthenware pipkin together with their own liquor strained, half a nutmeg grated, eighteen cloves, four blades of mace, a teaspoonful of allspice, a very little cayenne pepper, one teaspoonful of salt and two tablespoonfuls of strong vinegar, and stir all these together with a wooden spoon. Put them in a moderately-heated oven or over a slow fire; take them from the fire several times and stir them thoroughly; as soon as they come to a boil pour them in a pan and let them stand all night in a cool place. They will be ready for eating next day.

## Steamed Oysters.

Open and drain the required quantity of oysters, lay them in a steamer, which place over a saucepan of boiling water, cover them with a plate and cook for ten minutes. When ready place the oysters in a very hot dish, garnish with some croutons of brown bread fried in butter and drained and a few drops of lemon or vinegar poured over them. Dust lightly with salt and pepper and serve.

## Stewed Oysters.

Open the shells of one dozen oysters, take them out carefully and wash them in their own liquor until perfectly free from grit and pieces of shell, put them in a saucepan, strain the liquor twice, pour it over, place the pan at the side of the fire and let it simmer gently for a few minutes until done. Remove the oysters with a skimmer and put them on a dish in a slow oven to keep warm; add to the liquor one teacupful of cream and salt and cayenne to taste. Place the pan on the fire and when the liquor boils add two ounces of butter worked up with one teaspoonful of flour and continue to stir till it is all thoroughly mixed. Put in the oysters to warm up without boiling, remove the pan from the fire and stir in a little lemon juice. Have ready some pieces of bread fried in butter, arrange them on a dish, put the oysters on them, pour over the liquor and serve very hot.

### Stewed Oysters, Baltimore Style.

Open neatly three dozen medium sized fresh oysters, place them in a saucepan without their liquor, and add one ounce of good butter; cover the pan, place it over the fire and cook for two minutes, then add one wineglassful of good Madeira wine and a very little cayenne pepper, cook together for two minutes longer and add one gill each of Spanish sauce and half-glaze. Stir thoroughly until boiling, and just before serving squeeze in the juice of a lemon, add one-half ounce of butter, a teaspoonful of finely chopped parsley, and serve immediately in a hot tureen.

### Stuffed Oysters.

Put the grated yolks of four hard boiled eggs into a basin and mix in half the quantity of minced bacon or salt fat pork, add a little pepper or chopped parsley and make them all into a paste by adding the uncooked yolk of another egg. Split open four dozen oysters, stuff them with this mixture, put them in large oyster shells, coat them over with breadcrumbs, put a little warmed butter on top, place them in an oven and bake until done. Put them on a dish, garnish with pieces of fried bread and serve.

### Oyster Vol-au-Vent.

Put the liquor and beards of three dozen oysters into a saucepan, add a little pepper (cayenne) and the finely chopped rind and strained juice of half a lemon. Put the pan on the fire, boil up the liquor and thicken with three ounces of butter rubbed into two tablespoonfuls of flour. Continue to boil till the liquor is reduced to one teacupful, strain it into another saucepan, add the oysters, place the pan at the side of the fire and simmer gently for five or six minutes, then stir in one teacupful of cream and keep the mixture warm. Prepare a paste as follows: Rub twelve ounces of butter into an equal quantity of flour and mix in the juice of a lemon added to one egg beaten up in one teacupful of cold water. Make this into a paste, handling it as little as possible, turn it out on a well-floured board and roll it out to one and one-fourth inches in thickness. Cut it with a vol-au-vent tin cutter to take off the rough edges, make it the required shape, cut round the top one-half inch from the edge and one-fourth inch deep and bake the vol-au-vent in a hot oven for forty-five minutes. When done carefully take out the center, remove the soft underdone paste and fill it up with the oyster mixture. Arrange the vol-au-vent on a napkin spread over a dish and serve with a garnish of fried parsley.

### Oysters with Cream.

Put a pint of cream in a saucepan with a small piece of onion and a little mace tied up in a muslin bag. Boil and stir in a tablespoonful of flour mixed with a little milk or cream. Put one quart of oysters in a saucepan with their liquor and boil

them for a few minutes until tender, skimming frequently. Remove the oysters, drain, put them in the saucepan with the cream, remove the onion and mace, pour it into a dish and serve hot.

### Oysters with Parmesan Cheese.

Drain the oysters as free as possible from liquor; spread a dish thickly with butter, lay the oysters on it, strew finely-minced parsley over them, season with pepper, pour one-half glass of champagne over and cover thickly with grated Parmesan cheese. Put the dish into the oven, and when nicely browned on top, drain the fat carefully off the oysters, and serve, while very hot, in the same dish.

### Boiled Prawns.

Place a pint of prawns, previously thoroughly washed, into a saucepan with enough water to cover them, adding salt in the proportion of one-quarter pound to each gallon of water; set the pan on a quick fire, and boil for eight minutes, skimming frequently; then remove, drain on a sieve, and serve artistically arranged, interspersed with parsley.

### Buttered Prawns.

Remove from their shells three breakfast cupfuls of prawns, and dredge over them salt and pepper to taste, place them in a saucepan and pour over them two breakfast cupfuls of good rich gravy, and add a small lump of butter, well-kneaded with flour, to thicken it. Then place the pan at the side of the fire, and simmer gently for five to six minutes, after which, turn the prawns out on to a dish and serve.

### Baked Scallops.

Take the scallops out of their shells and trim off the beards and all the black parts. Wash the deep shells of the scallops, dry them, put in the scallops, and pour one-half tablespoonful of vinegar over each. Blanch a bunch of parsley and chop it finely; mix it with the grated breadcrumbs, season to taste with pepper and salt, and bind the mixture into a paste with a little milk. Spread some of the paste over each shell, strew a few dried breadcrumbs on the top, and put a small piece of butter on each. Place them in a brisk oven and bake for twenty minutes. Serve the scallops very hot and in their shells, on a folded napkin on a dish.

### Fried Scallops.

Trim off the beards and black parts, clean the scallops well and drain them. Put a lump of lard into a flat stewpan, place it over the fire until blue smoke rises, then put in the scallops and fry them until lightly browned. Drain them for a moment on

a sheet of paper, arrange them on a hot dish over which has been spread a folded napkin garnished with fried parsley, and serve.

### Stewed Scallops.

Put some scallops in a stewpan with a half blade of mace, a little sugar and sufficient water to cover them; stew gently by the edge of the fire for about thirty minutes or until tender. Put one and one-half ounces of butter in a stewpan with one tablespoonful of flour and mix it over the fire, then stir in some of the liquor in which the scallops were stewed, three tablespoonfuls of cream and flavor with a little grated nutmeg. Arrange the scallops on a hot dish, pour the sauce over them and serve.

### Shrimps and Boiled Rice.

Make thick white sauce of one heaping tablespoonful of flour, one ounce of butter and one-half pint of milk; flavor it sparingly with mace, cayenne and salt. Stir into the sauce one pint of shelled shrimps; when they are thoroughly hot, pour them on to a hot dish, arrange around them a border of boiled rice and serve.

### Buttered Shrimps.

Shell some shrimps and place them in a fryingpan with a lump of butter, a small quantity of salt and pepper, and stir them over the fire until hot. Fry some thin slices of bread in butter, drain when a golden brown and place them on a hot dish; pile the buttered shrimps on the bread and serve.

### Shrimp Cromesbies.

Shell some shrimps and cut them into small pieces. Prepare some veloute sauce and reduce it to half its original quantity; move the sauce to the side of the fire, stir in the beaten yolks of two eggs and one tablespoonful of butter divided into small pieces, continue stirring the sauce by the side of the fire, adding, when thick, the shrimps. Leave the mixture until cold, then divide it into equal parts and wrap each one separately in squares of udder; roll the cromesbies to the shape of a cork, dip them in frying batter, then plunge them into boiling fat and fry until crisp and nicely browned. When cooked drain the cromesbies, put them on a folded napkin or ornamental dish-paper on a hot dish, garnish with fried parsley and serve.

### Shrimps, Normandy Style.

Skin and remove the heads from one pint of fresh shrimps; put one ounce of butter in a stewpan, place it over the fire until melted, then stir in one tablespoonful of ground rice; mix in one-half pint of new milk, and continue stirring until it is

thickened and boiling. Then put in the shrimps and leave them until quite hot. When ready turn them on to a hot dish, garnish with sippets of toast or croutons of fried bread and serve.

### Shrimp Patties or Bouchees.

Remove the shells from three or four pints of fresh shrimps; bone and chop finely three anchovies, mix them with the shrimps, and season to taste with pounded mace and cloves. Moisten the mixture with about one and one-half wineglassfuls of white wine. Prepare some puff paste, roll it to about one-half inch in thickness, cut the paste into rounds with a two-inch tin cutter, then with a one-inch cutter cut half way through the middle of each round of paste. Brush the rounds over with a paste-brush dipped in the beaten yolk of an egg, and bake them in a quick oven. Heat the shrimp mixture in a saucepan over the fire, and when the patties are cooked lift off the piece marked with the cutter, scoop out the soft inside, fill them with the mixture, cover with the small rounds of paste, arrange them on a hot dish over which has been spread a folded napkin, garnished with fried parsley, and serve.

### Scalloped Shrimps.

Prepare one-half pint of tomato sauce, and put in with it one-half pint of picked shrimps, and one wineglassful of either red or white wine. Stir the above ingredients in a saucepan over the fire until hot, then turn them into a scallop dish; cover the top with finely grated breadcrumbs, put three or four lumps of butter over, and bake until browned. When well colored, take the dish out of the oven and serve the shrimps while hot.

### Stewed Shrimps.

Pick one quart of shrimps, reserve their tails, and place the remainder in a stewpan with one-half pint of water, and pour in a little vinegar; also put one-half blade of mace; let them simmer at the side of the fire for fifteen minutes, stirring occasionally. Strain the liquor into another saucepan, add the tails, half of a grated nutmeg, a small quantity of salt, and two ounces of butter that has been worked with two tablespoonfuls of flour, and stir them over the fire for about fifteen minutes. Toast a thin slice of bread, cut it into strips, place them at the bottom of a hot dish, pour the stew over them, garnish with parsley, and serve.

### The Diamond-Back or Salt-Water Terrapin.

Three species of the genus *Malacoclemmys* inhabit the United States. By far the most important of these, and the most valuable of all terrapins is the *Malacoclemmys Palustris*, or the "diamond-back terrapin."

The other two species, the Geographic Tortoises, *M. Geographica* and *M.*



Lesueuri are of a comparatively rare occurrence and are not used for food to any considerable extent.

**DISTRIBUTION.**—The “diamond-back,” or “salt-water terrapin” is common along our entire Atlantic coast, from Nantucket and New Bedford, in Massachusetts, to Texas. It also occurs in South America. It was introduced into Italy by the Prince of Canino a number of years ago, but of the success of the enterprise I have been unable to learn. Those who enter into commerce however are principally from the Chesapeake Bay and the coast of the Carolinas. Some very fine ones also come from Egg Harbor, N. J.

**CHARACTERISTICS AND HABITS.**—The diamond-back lives in salt marshes near the coast, and is seldom found far from them. They were formerly very abundant in such localities, and could be often seen on warm days sunning themselves on the bars and flats. But the increasing demand for them and the wholesale capture of old and young have reduced their numbers very materially. The species is a comparatively small one, and varies much in external appearance. The females attain a larger size than the male and are much more highly prized in the market. The average length of the under part of the shell is seven inches, and the weight of the animal four or five pounds. Rarely the length reaches ten inches, and the terrapin weighs about ten pounds. The fixed standard of length for salable females in most markets is six inches, but in some it is as low as five inches. The terrapin having that length are known as “counts.” The small specimens are separated into “heifers” and “little bulls;” their under shell rarely exceeds five inches in length. As has been already said, they are deemed very inferior to the females, and the price of them is therefore much lower.

In regard to the rate of growth, I have seen it stated that the diamond-back reaches maturity, or rather lays eggs when four years old, but this is hardly probable. It does not accord with the observations of Agassiz and others nor with the peculiarities of the group generally. Experiments made by a dealer in North Carolina seem to show that the species grow about one inch each year, so that “counts” are at least six years old. Probably ten years at least elapse before they are fully grown.

**FOOD.**—What the food of the diamond-back terrapin is does not seem to be exactly known. Very probably, however, it consists of such matter, both animal and vegetable, as the animal is able to find in the marshes in which it lives. When penned, preparatory to sending them to market, they are fed on crabs, oysters and fish. To give them the finest flavor, they are said to be fed upon celery for some days previous to being served. In the winter the tortoise hibernates and takes no food, remaining buried several inches in the mud. Unfortunately for its welfare, a little mound of mud is always raised above the spot where it disappears, which at once catches the eye of the terrapin fisherman. A large proportion of the terrapins are taken while they are in this torpid condition.

**BREEDING HABITS.**—Like all other species of tortoises, the diamond-back deposits its eggs on land. When the laying season arrives, the female seeks some sandy bar or

bank above water, and having excavated a shallow pit with the hind legs, deposits from five to seven eggs. The breeding season occurs in the latter part of June and early part of July. It is said that the young show no disposition to seek the water, but prefer to remain in the sand.

**ECONOMIC VALUE.**—The diamond-back is highly prized for food. Philadelphia furnished the best market for this species, but it is also sold in large numbers in Baltimore, Washington, New York, Boston, Chicago, Pittsburg, Cincinnati, St. Louis and many other cities. The season lasts from the beginning of October to the first or middle of June; the best months are October and November. The specimens from North Carolina usually appear in the market last. The "counts" or those over six inches long bring from eighteen to thirty-six dollars per dozen in the market; the smaller ones are usually sold separately at prices of from fifteen to fifty cents apiece. These prices, however, are almost sixty per cent higher than the prices received by the catcher, for the terrapins pass through several hands on their way to the market. The majority of terrapins are actually caught in the summer months and are penned in yards, known as "crawls" until the marketing season arrives.

To kill the terrapin it is necessary to have ready a large saucepan of boiling water, one that will hold a terrapin easily, and to plunge the creature into it head first, putting the lid or cover on the pan immediately, and leaving it in the water for ten or fifteen minutes. Then remove it and peel off the black skin from the shell, and the nails from the claws. Wash the terrapin thoroughly in warm water, and remove the under shell by chipping through the thinnest parts, where the black shell joins. Cut close to the shell so as not to lose any meat, pour away the water, but keep the blood, which will be found in the deep or black shell. Take out the dark green gall bladder, which is about the size of a cherry, and will be found near the center at the side of the liver, and also the sand bag and entrail, and preserve the eggs, if there be any. Loosen the meat from the top shell, cutting through the spine bone, just above the tail, where it is attached to the shell, turn the terrapin into a flat pan, and cut off the head. This, with the shell, can be used for soup. Separate the two fore and two hind legs, so as to have four pieces, trim off the claws, and scrape off the thin outside covering. In the female terrapin there will be found rich fat at the shoulders. This should be taken off, as it does not require so much cooking as the other parts, and should only be added when they are nearly done. It is of a dark green color. All the pieces of meat, together with the fat and legs, should be kept in water until wanted for use. Only the flesh, eggs and liver of the terrapin are ordinarily used, but sometimes the intestines are scalded and scraped, and added to the terrapin. When there are no eggs in the terrapin, egg balls are made to accompany it.

### Baked Terrapin.

Cut off the head of a terrapin, put it in a saucepan or pot with the shell on, and let it boil until the under shell can be removed easily. Take it out, pull out all the

meat, cleaning the upper shell thoroughly; pick the meat to pieces, and mix it up with a few crackers and chopped onions, a small quantity each of allspice, black pepper, chopped parsley and butter, and pour over a small quantity of wine. Put this mixture into the top shell, place a few slices of lemon on the top, set it in the oven and bake. When done take it out and serve.

### Baked Terrapins, Maryland Style.

Half fill a baking pan with dry gravel or sand, put it into an oven and make it quite hot; wash well three terrapins that have been killed, remove their heads, put them with the top shell downward in the sand and bake in the oven for an hour. Take them out, remove the under shell, gall bag and entrails and loosen the meat without taking it out of the back shell. Pull off the legs, skin them and lay them on the top. Put one breakfast cupful of butter in a basin to soften, mix in one teacupful of flour, one teaspoonful each of salt and black pepper and the juice of a lemon. Put a little more than one tablespoonful of this into each terrapin, place them back in the oven for a few minutes, take them out and serve on a napkin spread on a dish.

### Fricassee of Terrapin.

Put the meat of two or three terrapins into a saucepan with a little butter and a bunch of parsley and sweet herbs; cook until it is slightly colored, sprinkle in salt and pepper to taste and one tablespoonful of flour and pour in gradually sufficient cream to cover. Boil for four minutes without stirring, then add one wineglassful of sherry; boil again for ten minutes, take the saucepan from the fire, thicken with the beaten yolks of four eggs, remove the bunch of sweet herbs and parsley, add five ounces of butter broken up into small pieces, turn the whole out on to a dish and serve with minced parsley sprinkled over it.

### Terrapin Steaks.

Cut the meat of a terrapin into slices or steaks, sprinkle them over with salt and pepper, place a few lumps of butter on them and either fry them in a frying-pan or broil them on a gridiron. When done place them on a dish and serve very hot; or they may be dipped in butter before being salted and peppered, covered with melted breadcrumbs and then cooked.

### Stewed Terrapins.

Cut the flesh off some small terrapins in little pieces, and put them over the fire in a stewpan, together with a seasoning of pepper and salt, a little cayenne pepper and a small piece of butter. Let them stew in the butter for a short time, add one wineglassful of water for each terrapin, and put in at the same time a piece of butter

rolled in flour ; stew for ten minutes, then add for each terrapin one wineglassful of white wine, and let it stew for another five minutes ; then move the pan to the side of the fire, and stir in some beaten yolks of eggs, allowing one yolk to two terrapins. Cover the pan tightly and let it stand for five or six minutes. Then pour the terrapins, sauce and all, into a tureen and serve.

### Stewed Terrapin, Baltimore Style.

Prepare two medium sized terrapins. Make one pint or so of mirepoix sauce, add to it one tablespoonful of flour and bake for fifteen minutes ; moisten with one wineglassful of Madeira wine and one breakfast cupful of strong broth. Stir constantly, season with a small pinch of salt and a very little cayenne pepper, and reduce the liquor to half its original quantity. Cut the terrapins into small pieces, throwing the ends of the claws away ; place the pieces in a stewpan, straining the sauce over them and finish with one ounce of fresh butter, also the juice of a lemon. Then dish up and serve.

### Stewed Terrapin, Maryland Style.

Carefully cut up two terrapins, place them in a saucepan with one wineglassful of good Madeira wine, a small pinch of salt, a little cayenne pepper, and an ounce or two of good butter. Mix thoroughly one breakfast cupful of sweet cream with the yolks of three boiled eggs, and add it to the terrapin, stirring continually while thoroughly heating, but without letting it come to a boil. Turn the whole into a tureen, and serve it very hot.

### Vol-au-Vent of Terrapin.

Put one breakfast cupful of terrapin stock into a saucepan with two or three cloves and a little mace or parsley, and boil it up ; add one tablespoonful of browned flour mixed up with an equal amount of butter to thicken it, pour in one wineglassful of sherry wine, and strain the liquor into another saucepan. Add two breakfast cupfuls of terrapin meat cut up into small pieces, sprinkle on a little salt and cayenne, simmer gently at the side of the fire until the preparation is done. Have in readiness eight vol-au-vent cases lined with puff paste and baked, fill them with the terrapin mixture, and serve on a folded napkin spread over a dish.

### Turtle Fins Financiere.

Scald and wash the fins of a turtle, remove the large bones, and insert thin tubes in the cavities ; bind the fins tightly in cloths, place them in a saucepan with enough water or broth to cover, and boil until tender. When done, take them out and let them cool, but without removing the cloths. Have ready a little turtle quenelle mixture poached in turtle consommé, remove the cloths and tubes from the fins, stuff them with the mixture, warm up again and serve. A garnish composed of fancy

shapes cut out from the firm red part of a cooked beef tongue, truffles, breast of chicken, champignons, and also small quenelles, may also be used.

### Stewed Turtle.

Clean a small turtle, place it in a saucepan of cold water, and sufficiently boil it to enable the meat to be easily removed. Cut out the meat in small pieces, put them into a saucepan with a seasoning of salt, cayenne pepper, spices and a little lemon ; add a few hard boiled eggs cut up and sufficient white wine to moisten. Boil until the meat is quite tender, turn the whole out on to a dish and serve. The meat for this should be rather over than underdone. The wine and lemon may be substituted by rich stock or by turtle soup.

## Side Dishes.

### Anchovy Tartines.

Unroll, dry and cut into narrow strips the contents of a bottle of anchovies preserved in oil. Cut some French rolls into round slices, butter them well and arrange a few of the strips of anchovy on them so as to form an open or trellis work. In the center, or opening, put the yolk and white of an egg and parsley or finely chopped gherkins, varying them so as not to let the colors contrast; put them on a dish with a napkin spread over it and serve with cheese.

### Potted Salmon.

Select a piece of salmon, but do not wash it; wipe it very dry and scale it. Place it on a dish, sprinkle salt over, and rub it in well. Let the fish remain in the salt until the latter has all melted and drained away, the dish being placed in a slightly sloping position so that it may drain off as it dissolves. When ready place the fish in a deep bakingpan, together with a seasoning of bruised mace, cloves, whole peppers, and three or four bay leaves; put plenty of butter over it, cover the pan closely, and bake the salmon. When well done, drain the fish from the liquor, press it into pots, and allow it to become quite cold; then pour into each pot a sufficient quantity of clarified butter to cover.

### Potted Shrimps.

Pick some shrimps from their shells, season them to taste with salt and cayenne, and pack them tightly in pots. Have some butter in a saucepan over the fire, and when it boils, pour it over the shrimps until they are quite covered and the pots nearly filled; allow them to get quite cold, then pour over the top boiling butter and lard mixed so that the air cannot reach the butter first poured in. The shrimps may be pounded and softened with butter, then pressed into a shallow jar, and covered with oiled butter.

### Cold Boiled Mackerel with Green Mayonnaise Sauce.

Free some cold boiled mackerel from skin and bones, flake the flesh with two forks, and pile the flakes onto a dish. Prepare a thick mayonnaise sauce, and mix it with plenty of chopped parsley previously scalded. Pour the sauce over the mackerel, garnish it with sprigs of parsley and fennel, and young crayfish, placing one on the mackerel, and serve.

### Prawns in Aspic.

Place in the bottom of a mould packed in ice, a little slightly warmed aspic jelly, decorate it with a little lobster coral, chopped white of hard-boiled eggs rubbed through a sieve and cover this over with some more of the jelly and prawns and fill up the mould with the jelly. When it has become firmly set, turn out onto a dish, garnish with wedge-shaped croutons of aspic jelly and small quantities of lettuce finely-chopped, surmounted by prawns in their shells.

### Bouchees of Sardines.

Pound one or two boned sardines in a mortar, together with a small quantity of cheese, and add salt, pepper and chili vinegar until the mixture has the taste and appearance of dressed crab. Mix in a few chopped oysters; put the mixture into small cases of bread fried in butter. and garnish with hard boiled yolk of egg rubbed through a sieve and mixed with finely-chopped parsley. Arrange these bouchees on a napkin on a dish, and serve.

### Canapes.

Cut several thin slices of bread, remove the crusts and toast them till they are of an even brown. Butter slightly and spread with any kind of potted meat or fish. Put two slices together, and cut them in long strips. They afford a tasty dish for tea or supper parties.

### Potted Mackerel.

Clean the mackerel well, dry it, season to taste with pepper and salt, place it in a baking-dish with mixed spice, a couple of bay leaves and a little butter; bake it in the oven, and when sufficiently done take it out and allow it to cool, Then bone and lay the meat in pots, and pour over enough melted butter to cover.

### Canapes of Caviar.

Cut three or four slices of bread about one-fourth inch in thickness, and then cut them up into round pieces with a biscuit cutter, of about two inches in diameter. Put these into a pan with a small piece of butter, and fry to a light brown color. When done, spread on the rounds a layer of caviar, and serve them on a dish covered with a napkin or ornamental dish-paper.

### Cheese Canapes.

Cut a few pieces of bread into slices a quarter of an inch thick, trim off the crusts, and then cut them up one inch wide and three inches long; fry these a delicate brown in clarified butter; grate a little cheese over them, sprinkle on the tops a little cayenne pepper and salt, and put them in the oven until the cheese has melted.

Serve while hot. A fillet of anchovy shredded into two laid lengthwise on these canapes are an improvement, and they may be eaten cold with salad. They may also be garnished with finely chopped parsley.

### Canapes of Crab

Take six slices of bread, cut off the crusts, and fry the slices to a light brown with a pat of butter. Take the lower shell from a few crabs, and pick out the meat from the body and claws; place the meat on a plate, season with salt and pepper, and mince up well. Put one ounce of butter in a saucepan with a chopped onion, cook for a few minutes, but do not let the onion brown. Stir in two tablespoonfuls of flour, then one gill of broth, add the crab meat, cook and continue stirring for fifteen minutes. Have a tablespoonful of butter in a saucepan on a hot stove, mix in one tablespoonful of flour, and cook slowly for three minutes; add two ounces of grated Parmesan cheese, and the same quantity of grated Gruyere; stir together and turn into a basin to cool. Spread a layer of the forcemeat on each slice of toast. Divide the cheese into six equal parts, roll each into a ball, range it in the center, over the layer of forcemeat. Place them on a flat dish, and bake in the brisk oven for five or six minutes. When ready take the dish out of the oven and serve at once.

### Egg Canapes.

Put into a saucepan of water four eggs and boil for ten minutes, or until quite hard; then peel off the shells, cut the eggs in halves, remove the yolks and chop them up. Soak two anchovies, dry and remove the bones and chop them up with three truffles and six capers; mix in the chopped yolks, add a seasoning of salt, pepper and cayenne and one teaspoonful of tarragon vinegar. Fill the halves of eggs with this mixture, place each one on a piece of fried bread, heat in the oven and serve very hot.

### Eggs and Caviar Canapes.

Cut a French roll into slices of moderate thickness and butter them; spread over each a layer of Russian caviar and squeeze over a little lemon juice. Boil some eggs till hard and when cold peel and cut into slices; lay a slice of egg on each slice of roll and press them slightly together. Put the canapes on a dish with a folded napkin or a dish-paper, garnish them with green parsley and serve. A very small quantity of finely minced parsley strewn over the tops of the eggs will be found an improvement.

### Canapes of Lobster.

Spread with lobster butter a few thin slices of bread fried in butter; leave for two hours some slices of lobster in a marinade of oil, vinegar, salt and pepper. Take them out, set them in the middle of the bread and place a group of capers on each piece.



### Canapes Lorenzo.

Cut six slices of bread the width of an American loaf and one-quarter of an inch in thickness, neatly pare off the crust and fry in a sautoire, together with half an ounce of fresh butter, so as to make them a light brown color; then boil eighteen hard-shell crabs in salted water for about twelve minutes, after which remove and allow them to become cool, when the upper shell should be removed, and with the aid of a pointed knife pick out all of the meat, cracking the claws and removing all the meat from there also; place it all on a plate, season with a teaspoonful of salt and half a saltspoonful of red pepper; then place one ounce of butter in a saucepan, with a peeled and very finely chopped onion, and cook them together for about two minutes over a moderate fire; add two tablespoonfuls of flour, stir again for two minutes, and add one gill of broth, and stir while slowly cooking for five minutes, now add the crab meat, and cook for quarter of an hour, stirring once in a while with a wooden spoon, then remove into another vessel and let it cool for fifteen minutes. Put in a sautoire a tablespoonful of good butter over a stove, and mix in with one tablespoonful of flour, and cook for three minutes gently; add a couple of ounces of grated Parmesan cheese and an equal quantity of Swiss cheese, stirring well together; place it in a vessel to cool. Put a layer of crab meat on each slice of toast a quarter of an inch thick, and divide the prepared cheese in six equal portions, forming them into ball shapes about two inches in diameter, and arrange them over the layer of crab meat in the center, place them on a dish and bake in a brisk oven for about five minutes, then take them out and serve them in the same dish in which they have been cooked.

### Potted Lobster.

Procure a large cooked lobster or two small ones, pick out all the meat and place it with the spawn in the mortar, pound it to a paste, then mix with it one-fourth pound of fresh butter, a little pounded mace and cloves, pepper, salt and grated nutmeg. When thoroughly mixed fill some jars with the preparation, press it down tightly, leaving about one-fourth inch space at the top, and fill it up with clarified butter. When quite cold tie the jars over with white paper, and keep them in a dry closet until required for use.

### Olive and Anchovy Canapes.

Stone and peel some olives, being sure to keep their shape as much as possible; wash an equal number of anchovies and coil an anchovy around each olive. Cut as many rounds of bread as there are olives and toast them lightly on both sides; butter them while they are hot and put an olive on each. Spread a dish paper over a hot dish, arrange the toast on it, garnish with a border of fresh well-washed water-cresses, and serve. This dish is much used for luncheons,

### Anchovy Sandwiches.

Empty a bottle of anchovies into a bowl of water, and wash them thoroughly, changing the water frequently. Put them, when drained and boned, into a mortar with an equal quantity of butter, and pound well to a very smooth paste. Spread this over thin slices of bread, put two of those together to form the sandwich, and serve.

### Oyster Canapes.

Finely chop a dozen oysters, put them in a saucepan with a teaspoonful of cracker dust or finely grated breadcrumb, a lump of butter about the size of a walnut, and one-half teacupful of thick cream, and season with salt and pepper. Stir the mixture over the fire and let it simmer for a few minutes. Cut some slices of bread about one-fourth inch in thickness, butter them, and put them on a hot dish. Pour the mixture over the bread and butter and serve it while hot.

### Canapes of Sardines.

Bone six or eight sardines, put half of them in a mortar with the hard-boiled yolks of three eggs and pound them, mixing in by degrees sufficient butter to make a firm paste. Season the mixture with a small quantity of finely-chopped parsley, chives and tarragon, mustard, pepper and a small quantity of vinegar. Rub all the ingredients together until quite smooth. Cut slices of bread into oval-shaped pieces, and fry them in butter until well browned, but not too dark a color. When fried drain and spread over with the sardine mixture. Arrange the slices on a dish over which has been spread an ornamental dish-paper or a folded napkin. Cut a few more sardines into small fillets, lay them on the canapes with very small slices of pickled gherkins and a few shelled prawns. This is a very pretty dish and simple in construction.

### Canapes of Smoked Salmon.

Fry in clarified butter some fingers of bread, two and one-half inches long, one and one-half inches wide and one-fourth inch thick; when lightly browned drain them and leave them until cold. Mask the pieces of bread with anchovy butter, place some thin slices of smoked salmon on each, sprinkle over some chopped hard-boiled egg and parsley and serve.

### Tricolor Canapes.

Skin and bone six anchovies, pound them in a mortar and pass them through a fine wire sieve. Boil three eggs until they are hard, separate the whites from the

yolks and pass them separately through the sieve. Care must be taken in preparing these ingredients not to get the colors mixed. Cut four slices of bread, trim off the crusts, and cut each slice into two square pieces. Put a strip of the hard-boiled white of an egg on a piece of fried bread, next a strip of finely-chopped gherkins or capers, and next a strip of the yolk of eggs, thus making three colors on one piece of bread. Proceed in like manner with the rest. Spread a fancy dish-paper or a folded napkin over a dish, arrange the canapes neatly on it, placing here and there a few sprigs of parsley and serve.

### Caviar on Toast.

Prepare six rounds of toast of white bread. Place in a saucepan two large tablespoonfuls of caviar and one tablespoonful of cream, heat for a minute or two at one side of the fire, stirring carefully meanwhile. Pour this mixture over the toast and serve on a dish with a folded napkin.

### Caviar with Eggs.

Cut off from stale French rolls some slices about a third of an inch thick; spread on them anchovy butter or fry them lightly in butter. Spread over each slice a thick layer of caviar, then squeeze over a little lemon juice and add a seasoning of salt and pepper. Have prepared some hard boiled eggs, peel them and cut them into slices, using a very sharp knife; lay the slices of egg, one on each side of the bread, and serve on a dish on which has been laid an ornamental paper. A bit of chopped mustard and cress salad spread over the caviar is an improvement.

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### Aspic of Lobster.

Cut some broiled lobster tails in slices, put them in a basin, dust with salt and pepper and squeeze in a little lemon juice. Put a thin layer of aspic jelly in a plain cylinder mould, garnish it with some hard-boiled eggs and lobster spawn and allow to set, then pour in another layer of aspic jelly one-fourth inch thick, spread a layer of montpellier butter one-fourth inch thick on a baking-sheet and on another baking-sheet spread another layer of lobster butter one-fourth inch thick and stand them both on ice. Cut both butters when quite firm with a round tin cutter to the size of the lobster slices. Arrange alternately in a circle the lobster slices and montpellier butter in the cylinder mould, pour in sufficient aspic to reach one-fourth of an inch above them and leave till set; then arrange a circle of lobster slices and lobster butter, dressing them the reverse to the first circle, pour in more aspic jelly, and when set continue the alternate circles of butter and lobster slices. When the mould is full cover it with a baking-sheet, pack it in ice and allow it to stand for two hours or more. Prepare a rice socle on a dish, mask it with lobster butter, turn the aspic out of the mould onto it, garnish with chopped jelly and croutons of jelly, and serve.

### Potted Fish.

Take some cold cooked fish, remove the skin and bones and chop it fine; peel some freshly-boiled shrimps, chop and mix them with the fish. Put all into a mortar and pound until smooth. Work in with the paste an equal quantity of fresh butter and season to taste with grated nutmeg, mace, salt and a small quantity of cayenne. Pass the mixture through a fine hair-sieve, pack it into small moulds, leave about a quarter of an inch at the top of each, and fill up with clarified butter. Keep the moulds in a cool larder. Turn the fish out of the moulds on a dish with a folded napkin, garnish with parsley, and serve.

### Mayonnaise of Salmon with Aspic Jelly.

Remove the bones from two pounds of salmon cut into slices, place them in a fish-kettle, cover over with boiling fish-broth, add a small quantity of salt, then move the fish-kettle to the side of the fire and boil for ten minutes. When cooked, take out the fish and leave till cold. Turn a border of aspic jelly onto a dish and fill the center with alternate layers of mayonnaise and the slices of salmon, finishing with the mayonnaise, and serve.

### Olives Stuffed with Anchovies.

Stone a dozen Spanish olives; wash and bone five anchovies, chop them finely, put them in a mortar with a moderate quantity each of chopped onion and parsley, pound them smoothly and season with a small quantity of cayenne pepper. Fill the hollows of the olives left by the stones with the pounded mixture. Cut a few slices of bread and scoop a hollow in the center of each round; put a large piece of lard in a stewpan on the fire, and when it boils put in the rounds of bread and fry them until they are brown. Afterwards drain, then leave them until they are cool, and place an olive in the middle of each. Arrange them on a dish, pour over a small quantity of mayonnaise sauce and serve.

### Aspic of Oysters.

Put three or four dozen large oysters into a stewpan with sufficient white wine or sherry to cover them and let cook gently until firm. Drain, trim, put them in a basin and season with a little salt and the juice of a lemon squeezed over. Set a mould in a box or tin of powdered ice and pour in a thin layer of warmed jelly. Let this set and then lay oysters symmetrically over it to within one-fourth inch of the edge all round. Pour over sufficient aspic to cover these and allow it to set and then repeat the layer of oysters until the mould is quite full, taking care that the aspic shall cover the last layer of oysters without overflowing. Allow this to stand for an hour in the ice and then dip the mould into hot water, removing quickly, and then turn out onto a cold dish. Garnish round with chopped aspic jelly or ornament with croutons of aspic in two or three colors of brown, red and yellow. Serve with a rich mayonnaise sauce.

### Dresden Patties.

Take three ounces of any kind of cold boiled fish, trim off the skin and bone and chop the fish fine. Put one ounce of butter into a flat stewpan with a tablespoonful of flour, stir over the fire until mixed, then pour in a teacupful of milk, and continue stirring. Put the fish into the boiling milk, season to taste with salt and pepper, and cook over a slow fire for fifteen minutes. Cut two large rounds of bread about four inches in diameter and one and one-half inches in thickness and with a three-inch tin cutter cut half way through each. Dip the rounds well in cream, then drain, and dip them in well beaten egg. Season a small plate of finely grated breadcrumb with salt and pepper, and roll the rounds in them, giving a good coating. Put a large lump of clarified fat or lard into a fryingpan, place it over the fire till blue smoke rises, then put in the rounds and fry them till lightly browned. Take them out of the fat with a slice, and lay them on a sheet of kitchen paper to drain for a few minutes. Lift off the inner round of bread with a sharp knife, and scoop out from the center of the large round, all the soft bread. Fill the hollows with the fish mixture, and put the small rounds on top. Place the patties on a hot dish, over which has been spread a folded napkin or an ornamental dish-paper, garnish with a few neat sprigs of fried parsley, and serve while very hot.

### Sardine Sandwiches.

Drain the oil from five or six sardines, skin and bone them, and cut off their tails. Place them in a mortar with one anchovy that has been skinned and boned, add one ounce of butter and a small quantity each of salt, pepper, mace, and cayenne, and pound until smooth. Cut some rather thin slices of brown bread and butter, spread the mixture on them, and fold them over. Cut the sandwiches into finger lengths or quarters, arrange them on a dish over which has been spread a folded napkin or an ornamental dish-paper, garnish tastefully with sprigs of well washed parsley, and serve.

### Shrimp Sandwiches.

Pick one-half pint of shrimps, put them into a mortar with two or three ounces of butter, season with a little salt and cayenne pepper, and pound them to a paste, moisten it with a few drops of tarragon vinegar. Cut some rather thin slices of bread and butter, spread half of them with the paste, fold the remaining half over these, and press them lightly together. Cut the sandwiches into fingers or quarters, arrange them on a folded napkin, or an ornamental dish-paper, garnish with parsley, and serve.

### Aspic of Fillets of Soles.

Fillet the soles, butter a baking-dish, put in the fillets, squeeze a little lemon juice over and season with salt and pepper; cover the fillets with a sheet of buttered paper and bake them for ten minutes in the oven. When cooked press the soles between two plates till cold. Put a layer of plain aspic jelly into a mould and leave till set. Cut the fillets of soles into small equal-sized rounds, and arrange them tastefully with some fillets of anchovies on the set aspic jelly. Sprinkle a little chopped parsley over them and cover with another layer of aspic jelly. Proceed in this manner, putting alternate layers of sole and aspic until the mould is full, then pack it in pounded ice. Turn the aspic out of the mould onto a dish, stick some slices of hard-boiled eggs on it with ravigote butter, and serve.

### Anchovy Toast.

Thoroughly cleanse and fillet the number of anchovies to be used, chop them small, or crush them with a silver knife. Put this into a small stewpan with some salad oil, warm slightly, and set it on one side. Cut some slices of bread, nearly half an inch thick, and trim to an even oblong shape; toast them on both sides on a gridiron, basting with a brush dipped in oil. Spread the anchovy over, and sprinkle on all a little chopped parsley. Push the gridiron with the dressed slices on it into a sharp oven for a few minutes, and serve hot.

### Boned (Galantine of) Eel.

Clean a large eel and remove the backbone; make a mince of the thin rind of a lemon, one tablespoonful each of parsley and sweet herbs, and a little ground mace, cayenne and salt; spread this over the inside of the eel and roll it up, commencing with the head. Tie the fish up in a cloth and boil in equal parts of water and vinegar until it is quite tender. Let the stock and the fish get quite cold, take out the fish, and serve.

### Egg and Anchovy Toast.

Remove the shell from four cold hard-boiled eggs and chop them; put a saucepan over the fire with one ounce of butter, one teaspoonful of cornmeal blended smooth in a little milk, one teaspoonful each of anchovy sauce and vinegar, a seasoning of pepper and salt, and one pint of milk; stir over the fire until boiling, and then put in the chopped eggs, stirring them well in. Toast three rounds of bread, butter and spread the mixture over, and serve hot.

### Lobster Toast.

Pick all the meat from the shell of a large lobster and chop it fine; work two or three tablespoonfuls of cream into one ounce of butter, then mix with it the chopped lobster, adding a boned, washed and chopped anchovy, and salt and pepper to taste. Work all together with the blade of a knife, then mix in lightly two or three tablespoonfuls of washed and chopped watercress. Cut some slices of bread about one-fourth inch in thickness, trim off all the crusts and toast them; cut them into squares, butter over and spread some of the lobster mixture on each piece. Strew finely grated breadcrumbs over, and place them in a brisk oven for a few minutes. Spread a folded napkin, or an ornamental dish-paper over a hot dish, arrange the pieces of toast nicely on it, garnish with a border of well-washed watercress, and serve.

### Salmon Toast.

Cut as many slices of bread as are required, trim off the crusts, and toast them to a delicate brown; butter them, and lay on each slice a very thin piece of smoked salmon; sprinkle over with pepper, cover with a sheet of buttered paper, and place them in a brisk oven for a few minutes. When very hot, arrange the pieces of toast on a hot dish, on which has been spread a folded napkin, garnish with parsley, and serve.

### Sardine Toast.

Scrape the skin off some sardines, split them in halves, lengthwise and remove the bones. Lay the sardines on a plate, pour some of their oil over them, cover with another plate and place them in a moderate oven until heated all through. Cut the required number of slices about three-fourths of an inch thick off a stale square loaf, toast them to a delicate brown on both sides and butter them. Cut the toast into fingers and lay a sardine on each; dust them over lightly with salt and a very small quantity of cayenne pepper, and squeeze some lemon juice over them. Spread a folded napkin or an ornamental dish-paper over a hot dish, arrange the fingers of toast neatly on it, garnish with a border of nicely picked and washed watercress, and serve. The above makes a very tasty breakfast dish and is very quickly prepared.

### Sardines and Anchovy Toast.

Clean well three anchovies, put them into a mortar with one teaspoonful of anchovy paste, one ounce of butter and a seasoning of cayenne pepper and grated nutmeg and pound them to a smooth paste, then pass it through a fine hair sieve. Toast

me thin slices of bread and cut them into pieces about the breadth and length of a dine. Wash some sardines in hot water, wipe them dry, divide into fillets by litting them down the back and take the bone out. Spread the pounded anchovy the toast and lay a filleted sardine on top of each piece. Pile the pieces of toast a dish in couples, crossing one another like lattice work and garnish the dish with opped hard-boiled eggs.

### Shrimp Toast.

Fry some slices of crumb of bread in butter, then cut them into rounds with a ain two-inch cutter. When cold, mask the fried rounds with shrimp butter, arrange star of trimmed shrimp's tails on the top of each and sprinkle a little chopped parsley in the center. Arrange the toasts on a dish over which has been spread a folded pkin.

### Salmon Montpelier.

Cut about eight pounds from the middle of a large salmon, put it into a braising-n with a few sliced carrots and onions, one-fourth pound of butter, a bunch of yme, basil, and half a dozen bay leaves, three quarts of stock, two quarts of water, d one-half bottle of chablis. Place the pan over the fire until the liquor begins to il, then move it to the side and simmer it gently for an hour. Blanch in equal antities some chives and parsley, place them in a mortar with one or two boned chovies, and pound them well together with four ounces of butter and a small antity of cayenne pepper. When quite smooth place the mixture on a plate, and : it on the ice. When the salmon is cooked, leave it in the liquor until cold, then ain it and spread the above mixture over on both sides. Place it on an oval dish, corate it with lobster spawn, garnish the dish with truffles, parsley, chopped whites eggs, and croutons of aspic jelly; fill up the cavity in the body of the salmon with rsley, and serve.

### Pickled Salmon, Turkish Style.

Procure six pounds of salmon, and cut it into slices; wash, dry them on a cloth, ub them over with salt, and fry them in olive oil until nicely browned on both sides. our three pints of vinegar into a saucepan, with two tablespoonfuls each of pow- lered sugar and saffron-water, and stir them over the fire until on the point of boiling. over the bottom of a jar with bay leaves and myrtle leaves, then put in the slices of sh, placing between each layer pieces of garlic, skinned pistachios, peppercorns, ixed spices, and bay and myrtle leaves, cover the top slices with bay leaves and yrtle leaves, and pour over the boiling vinegar. Put a plate over the jar with a eight on the top to press the contents down, and leave them for three or four days. At the end of that time the pickle will be ready for use; it may be preserved for a onsiderable length of time.











